

Herald-Observer

Serving the people of the Glades since 1924

VOLUME 44-NUMBER 5

THURSDAY, NOVEMBER 19, 1981

BELLE GLADE-PAHOKEE, FL.

WEATHER REPORT

Date	Max	Min	RF
Nov. 10, Tues.	80	63	13
Nov. 11, Wed.	80	64	20
Nov. 12, Thurs.	77	62	100
Nov. 13, Fri.	78	68	100
Nov. 14, Sat.	75	54	178
Nov. 15, Sun.	72	50	00
Nov. 16, Mon.	76	45	00

Lake Level 11.49

Courtesy of the
Agricultural Research &
Education Center,
Belle Glade

Diplomats arrive in Glades

By JIM JONES

American and third world diplomats arrived in Belle Glade Sunday for the start of a 12-week program of study which will cover water management, migrant labor, social change, agriculture and the way that residents of the Glades live.

"We are not here because the country is different or even very much like any of the countries we are from," said Mike Calavan, one of the American diplomats.

Calavan made his remarks at a reception at the Belle Glade Holiday Inn, which included growers and leaders from the Glades area. "Our work is overseas. We want to learn and learn," he said.

"We're not down here to do an expose on Belle Glade. Nothing that we learn will be printed or published," said Jerry Williams, another diplomat.

Calavan, who the program has been presented for the past six years by the United States Agency for International Development.

A part of the program is a field study. The visit to Belle Glade represents the 17th time that the group has gone to the field, each time to a different place, Calavan said.

Previously, the group has visited North Carolina, Kentucky, Louisiana and Mississippi to learn about change and development, he said.

Dhendra Suwal of Nepal said that he is interested in farming activities, water, and land use. As a citizen of a landlocked country, Suwal said that he would like ways to improve Nepal's trade position. He noted that most Nepalese products now go to India.

Nepal also faces major transportation problems, he said. It is necessary to go through India to get to ports in Nepal.

Donald Byder, an audit manager from Pakistan, said that he was in Pakistan when the American Embassy in Islamabad was bombed and that he thought the country's equipment was assassinated.

Abdelkader Lakhdar of Tunisia said that he is especially interested in food production, adding that wheat is France's main crop. Lakhdar said that he thought the United States could be most helpful to Third World countries by helping them with food production, rather than in other areas.

"In the Glades, you have done fantastic things with agriculture. We are coming here to learn," he said.



DR. CECIL CONLEY (second from left) provost for Palm Beach Junior College, Glades, hosted a reception at the Belle Glade Holiday Inn for State Department diplomats Sunday, Nov. 15. Also shown are (far left) Egyptian project officer John Foster, Mrs. Ruth Wedgworth, and Dalton Yancey, general manager of Florida Sugar Cane League. Additional photographs and story on Page 8A.

Landfill lease back for negotiation

By JEFF BROWN

BELLE GLADE - The Budget and Policy Advisory Committee of the Palm Beach County Board of Commissioners Monday, Nov. 16, received word from the county's landfill and waste management department that the landfill lease is back for negotiation.

The county is still in the final phase of the lease negotiation. The landfill is expected to be closed sometime in December. To close it out, final contracts must be approved. The county can be held liable for the cost of the landfill lease, but not the cost of the landfill itself.

A major issue which has been made a cap of the landfill on the bill. The county is expected to be closed out sometime in December. To close it out, final contracts must be approved. The county can be held liable for the cost of the landfill lease, but not the cost of the landfill itself.

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Terry Gressinger is going to be modeling for The Haze, located on Main St., in the American Cancer Society Fashion Show to be held on Dec. 5 at the Belle Glade Elks Club at noon.

Revenue sharing budget okayed

By JEFF BROWN

PAHOKEE - The Pahokee City Commission Tuesday, Nov. 17, developed a budget utilizing \$80,000 in revenue sharing funds.

\$19,000 of the funds are currently invested, but the investments will mature early next year. These investments will generate \$2,000 in interest.

The police department will receive \$18,000 of the money to purchase two new police cruisers.

"I don't think two new cars a year for the police department is too much," said Council President George Rashley.

The council also budgeted \$12,500 for the polishing ponds at the sewage plant, \$12,200 for a chipper for use at the transformer, \$4,500 for

fire hydrants, \$10,000 for the sanitation department, \$4,100 for fire department clothing and \$1,300 for mowers for the parks department.

In other action, the council:

- Voted to advertise for bids for one or two riding mowers for the parks department.

- Heard a report that the Palm Beach County Health Department had not issued a permit for the incinerator yet, but that the unit should be operational in two weeks.

- Learned that the city was attempting to resolve a dispute over the construction of the lime silo.

- The lime silo, built to store lime for the water plant, sways because it lacks cross supports, according to engineer reports.

City pay plan under revision

By JEFF BROWN

BELLE GLADE - Belle Glade Mayor Rolf Wagner proposed to the city commission a three tier pay plan in an effort to end the revision of the city's "unfunded" pension plan.

The plan, which was discussed at a Nov. 12, workshop session, would provide a 5 percent raise for all employees who have worked at the beginning of the fiscal year in the city.

If adopted, it would also include the pension raises and merit raises.

The proposal includes over thirty job grades with a salary schedule providing wage increases in approximate five percent steps.

According to Wagner, seven job grades were not incorporated in the plan. City Attorney John Baker was instructed by the commission to rewrite the plan with the new grades.

The commission debated a salary cap included in the proposal and decided to remove it.

Commissioner Charles Goodlett, who favored it, retaining the cap, said he'd go along with the

wishes of the rest of the commission, but that the commission would recognize the removal of the cap as a mistake in the future.

"Just to take the cap off and make the sky the limit, I think it would be a mistake," Goodlett said.

"I think we have control in the budget process to make sure salaries don't get out of line," said Mayor Thomas Altman. "It would take a specific negative action by the commission to deny the employee a raise. It's the cap not fair to career employees."

But this thing should be revised more than just every 10 years," said Goodlett. "It should be revised every five, seven years to keep everyone from going off their schedule."

"I once went for three years without a raise when I was at the end of my grade," Goodlett said.

"And I think what happened to you should have happened," Altman said. "If I were mayor then, I would have tried to do something about it."

Well, I wish you were mayor then, but the

council didn't see fit to give me a raise," Goodlett said. "You need the safeguard of the cap."

"I don't think it is right for a good employee not to get a raise," said Commissioner George Goodlett. "But what are you going to pay them?"

(Continued on Page 7)

Correction

An article in the Nov. 12 issue of the Herald-Observer under the headline "Man charged with attempted murder" may have led readers to believe Patrolman Gerry Rodriguez had been charged with attempted first degree murder.

This is incorrect. Jean Lestage was arrested by Patrolman Rodriguez and his partner, John Hunkle.

Lestage was charged with attempted first degree murder and carrying a concealed weapon, not Rodriguez.

The Herald-Observer regrets the error.

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Inside

Best coverage of Belle Glade-Pahokee sports is in our all new Sports Front, Page 1B.

Pay—

Continued from Page 1

with? You could end up with someone making \$50 an hour."

"Twenty years ago you could have looked the same way at someone making \$10 an hour," said Altman.

Goodlett also expressed concern with the city manager's discretion over merit raises.

He said he felt the city manager should have to back up his decision not to give an employee a merit raise, and that any city employee not granted such a raise should be given his "day in court."

Commissioner William Greer said he supported the concept of merit raises based on performance, adding "I do not believe in going across the board and giving employees a raise."

A "take-away" plan was also discussed and decided against by the commission.

A "take-away" plan would provide decreases in pay if an employee was determined not to meet standards.

The commission also discussed civil service rules during the session.

Altman defined two problems with the civil service system in use in Belle Glade:

• Not all the employees required to go through the civil service procedures to be placed in jobs are going through the procedures.

• Many exams are inappropriate for the job.

According to Goodlett, civil service exams are supposed to be kept current. He suggested someone get in touch with the civil service board to make sure the tests are updated and the most current available.

The commission decided to attempt to arrange a meeting with the board to be scheduled prior to the next commission meeting.



QUEEN OF SALES and Queen of Recruiting for Aloette Cosmetics in the Palm Beach area is Gail Davis, left. She received a diamond ring from area president Marjorie Echols, center. To Echols' left is one of Davis' recruits, Alina Navarro.

Aloette Cosmetics presents awards

BELLE GLADE—Gail Davis was crowned the Queen of Sales and Queen of Recruiting by the local franchise Aloette Cosmetics, Saturday Nov. 14.

Davis was awarded a diamond after meeting a challenge made by the area president, Marjorie Echols.

Echols challenged the franchise members to recruit three new members, who had to give shows by the end of October.

Davis successfully met the challenge and was awarded the ring.

Transfer—

Continued from Page 1

landfill.

Pahokee does not belong to the Authority and expects to reopen its incinerator within a week or two to dispose of its own garbage.

Altman and Bailey pointed out that since the lease for the landfill is under renegotiation, the Pahokee incinerator may be in operation by the time the Authority takes over the landfill, eliminating the need for any special consideration.

The committee also decided to make no recommendation on the payment of contractors who did work at the transfer station.

Consulting Engineer Dwight R. Weyant of the firm Thomas and Weyant, Inc. estimated that work on the station is only 97.3 per cent complete.

Hunt, who would not make a recommendation on what course the committee should follow, said full payment would not be called for until after work is completed.

A list compiled by Weyant of things which need to be completed at the station include site clean-up; concrete and asphalt repair; replacement and finishing; finishing of the scale house; venting of cells in the station and securing and backfilling of the west retaining wall.

Hunt said he is not sure he wants the cells sealed. The warning would release any methane gas built up due to decay, according to Hunt.

If the gases are removed, it eliminates a natural warning system, he told the committee. Birds living in holes around the cells would die if methane built up in them, thus warning of the development of the gas.

If the cells are vented, the holes the birds live would be filled and the warning system would be eliminated.

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\$25,000	30%	15%	15.71%	16.43%

Above illustration is approximate and is used as example only. Substantial interest penalty and loss of tax exemption for early withdrawal.

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The Community Services meeting will be held Wednesday, Nov. 25th in the Glades Office Building at 12:30 p.m., according to Mrs. Gene R. Cross, Social Work Supervisor.

Personnel from the Health and Rehabilitative Service Center in Western Palm Beach County

will speak on Aid for Families with Dependent Children, Food Stamp criteria and the Refugee Assistance Program.

Supervisors slated to appear are Alire Gregory, Paula Nodal, and Lyn Lanning.

The meeting is open to the public.

ARC dinner set

BELLE GLADE—The Association for Retarded Citizens Glades Area Annual Membership Meeting and Dinner will be held Tuesday, Dec. 1, at the Municipal Civic Center.

The Annual meeting will begin with an informal gathering at 7 p.m., during which ARC students will serve appetizers and dinner will follow at 7:30 p.m.

Tom Carroll, executive director of the Florida Association for Retarded Citizens, will be a special guest at the meeting. Under the direction of Anita Adams, a member of the Palm Beach Junior College Glades Center Drama Club, a play entitled "My Sister Has Down Syndrome" will be presented.

Mrs. Tricia Blash, executive director of the local ARC said the play relates a real life story of how a family dealt with learning that the youngest sibling was born with Down's Syndrome.

"The difficulties encountered and emotions portrayed are extremely realistic and the performance should be both educational and enjoyable," said Mrs. Blash.

The ARC dinner and membership meeting, Mrs. Blash said, also is the time in which special recognitions are given to individuals, organizations, and businesses for services to and on behalf of retarded citizens. Among the awards to be given this year will be the ARC Brotherhood Award given to an individual that has continuously worked to improve the quality of life for retarded citizens, the ARC Carpenter Award for helping the local ARC and the ARC Community Volunteer Award to an individual that has supported programs for retarded citizens.

Reservations may be made by calling the ARC office at 996-4335. The cost for the dinner is \$7.50 per person.

IRS announces higher interest

The Internal Revenue Service recently announced that the annual interest rate on tax underpayments and paid on overpayments will rise from 12 to 20 percent, effective February 1, 1982.

The rate on underpayment of individual and corporate estimated taxes and most other tax law provisions imposing interest also will be 20 percent, the IRS said.

The rate of change is made under Internal Revenue Code section 6621(b), which was amended by the Economic Recovery Tax Act of 1981. The new law provides that the rate is set by each October 15 and is based on 100 percent of the average prime interest rate for the preceding month. Previously the rate was

set every two years and was based on 90 percent of the prime rate.

Legal notices

NOTICE OF PUBLIC HEARING

Notice is hereby given for a public hearing on the proposed amendments to the Comprehensive Zoning Ordinance of the City of Palm Beach, Florida, to be held at the City of Palm Beach, Florida, on November 25, 1981, at 1:30 p.m. at the City Hall, Palm Beach, Florida.

The amendments are as follows:

1. To amend the Comprehensive Zoning Ordinance to provide for the creation of a new zoning district, the "Office Professional" (O.P.) district.

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INVITATION FOR BIDS

Sealed bids for the construction of the proposed amendments to the Comprehensive Zoning Ordinance of the City of Palm Beach, Florida, will be received by the City of Palm Beach, Florida, at the City Hall, Palm Beach, Florida, until 1:30 p.m. on November 25, 1981.

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Cook's corner



Mary Woottons

Mary is teacher's aid at Gove Elementary and a part-time student at Palm Beach Junior College, Glades (PBJC) where she is majoring in Elementary Education. Her and her husband Jaime have two boys, Jay, 9 and Kenny age 3 years. She is a member of the Phi Theta Kappa Sorority, an honor society at PB-JC.

Mary enjoys camping, all kinds of sports, gardening and macrame. She is an animal lover who is always taking in a stray here and there.

She says this recipe makes two eight by ten sheet cake pans full of spaghetti and is delicious.

PARTY SPAGHETTI FOR 12

- one and one-half pounds of ground beef
- one-half pound of sausage ground
- one onion chopped
- green pepper chopped
- one clove garlic
- one medium bottle ketchup
- one can tomato paste
- one can water
- one can tomatoes
- one medium can Franco American Spaghetti
- one bay leaf
- one-half teaspoon basil
- one-half teaspoon oregano
- one can mushrooms

Brown meat with onion, green pepper, celery. Add remaining ingredients and simmer. Cook one pack of spaghetti. Layer cooked spaghetti, sauce and one pound grated cheese ending with the cheese. Bake at 350 degrees for 25 minutes. Stand back and watch the crowd dig in.

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With option to buy. A Monterey TV exclusive! An 18 months lease with several options to purchase. Credit never turned down? Check our lease option.
- 3. Cash**
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Calendar

THURSDAY, NOVEMBER 19

Christian Business Men's Fellowship—6:30 a.m. Holiday Inn, Belle Glade.
Chamber of Commerce—noon meeting, chamber.
Kiwanis Club—Belle Glade, noon, Holiday Inn.
Pahokee Rotary Club—noon, Elks Lodge.
Belle Glade Civitan Club—7:30 p.m., Holiday Inn.
Elks—Pahokee, 8 p.m. Elks Lodge.

FRIDAY, NOVEMBER 20

Belle Glade Municipal Library—3:30 p.m. Children's Hour
Alcoholics Anonymous—Belle Glade, 8:20 p.m., St. John's Episcopal Church.

SATURDAY, NOVEMBER 21

Belle Glade Municipal Library—Children's program for pre-school, 10 to 10:30 a.m. Please pick up children promptly.

SUNDAY, NOVEMBER 22

ATTEND THE CHURCH OF YOUR CHOICE

MONDAY, NOVEMBER 23

Grove Elementary—Child Care Program. All week, every week 7 to 9 a.m. and 3 to 6 p.m. for school age children.
Lions Club—Pahokee, noon, Lions Clubhouse.
Alcoholics Anonymous—Belle Glade, 8:30 p.m., St. John's Episcopal Church.
City Commission—Belle Glade, 2nd and 4th Monday, 8 p.m., City Hall.
Rainbow Girls—Masonic Lodge, Belle Glade, 1st and 3rd Monday, 7:30 p.m., Members homes.

TUESDAY, NOVEMBER 24

Pahokee Garden Club—3rd Tuesday, 10 a.m., Everglades Federal Savings and Loan, Pahokee.
Rotary—Belle Glade, noon, Municipal Civic Center.
City Council—Pahokee, 2nd and 4th Tuesday, 7:30 p.m., South Bay, 1st and 3rd Tuesday, 8 p.m.
Junior Women's Club—2nd Tuesday of every month, 8 p.m., members homes.
Beta Sigma Phi—Omicron Iota, 1st and 3rd Tuesday, 8 p.m., members homes.
Overseers Anonymous—Everglades Federal Community Room, Pahokee, 8 p.m.
Business and Professional Women—Pahokee, 1st and 3rd Tuesday, 7:30p.m., members homes.

WEDNESDAY, NOVEMBER 25

Lion's Club—Belle Glade, 12:15 p.m., Belle Glade Municipal Center.
Altoona—Belle Glade, 5 p.m., St. John's Episcopal Church.

Letters

Special Olympics make 400 children happy

Editor:

Volunteers, I thank you.
May I take this moment to thank you for your time and love you gave to make the County Winter Special Olympics a big success. With your help you made 400 children very happy to be in the Glades.

For only one day's work you made their dreams come true, to feel like a winner and to be loved. They might not have said it in words (THANK YOU) but in each smile, hug and tear you knew they cared.

Thank You again,
Mike Underwood
Games Director

George Pyknen will be missed

Editor:

The Glades' citizens have lost a friend with the death of George Pyknen, former social security worker in our community. He resided in Lake Clarke Shores with his wife, and died very suddenly on Nov. 2 (Lettie, his wife, baked the wonderful bread at intervals as treats for our staff).

George was a member of a two-man team serving the Glades for many years as to social security needs. Joe Gottlieb was the co-worker. The two gentlemen were given rent free space in the Social Services trailer at the Health Department Complex. Their efforts were tireless, always having the patience and the know-how to work with the applicants who were not paper work oriented; and the many who were too sick to fill out the forms.

George and Joe were the ones who encouraged our efforts to obtain a permanent home for Social Security offices in Western Palm Beach County. And, they were so delighted when former Representative Paul Rogers lent direction and support so we could pursue the goal successfully.

George Pyknen encouraged and trained the staff in his new office to serve people in an efficient manner but with warm feeling. Joe is now a retiree, himself, and lives in the West Palm Beach area.

The Palm Beach County Social Service personnel, as well as many hundreds of successful claimants, will remember with gratitude the efforts of George Pyknen and his team-mate, Joe Gottlieb.

Sincerely,
(Mrs.) Gens R. Cross, Social Work Supervisor—West

PS The only unfavorable comment ever heard was from a District Supervisor of Social Security who said, "These men give too much time and effort to the individual claimant. It just doesn't generate numbers on the report!" — You might say the comment was favorable! — if you were applying.

Opinion



"I'm saving my life. Mom says if I move from here she'll kill me."

Shop at home

The Pahokee Chamber of Commerce will be kicking off its 3rd Annual Shop At Home Promotion on Monday, Nov. 23rd.

A total of \$350.00 in prize money will be given away by the Chamber, with the first drawing being held on Nov. 30th for \$25.00, the second on Dec. 7th for \$50.00, the third on Dec. 14th for \$75 and the fourth on Dec. 21st for \$100.00.

Each participating chamber member in Pahokee will have entry boxes and registration forms available and on display at their place of business.

A partial list of participating businesses was available at press time.

These businesses are Western Auto, Everglades Federal, Royals, Rashley's Dry Cleaners, The Rose Pedal, Glades Mercantile, Foodway, Thriftway, Hendrix Ace Hardware, Circle S Pharmacy, Glades Drugs, Biff Burger, Kentucky Fried Chicken, Parrish Jewelry and Herman's Radio and Electric Shop.

Remember, there is a new drawing each week, so register at all these businesses every week to increase your chances of winning. Each winner's picture and name will appear in your Herald-Observer each week so good luck to all and shop at home.

JIM JONES

BOILER PLATE



Third world?

I cannot help but take objection to a recent article in the Palm Beach Post, concerning the arrival of 24 career diplomats in Belle Glade for a two-week course.

The Post reporter made the analogy that Belle Glade was the closest thing to a third world country that the state department could find in the United States.

Somehow overlooked was the fact that the same course has been presented in places such as West Virginia, Mississippi, and North Carolina, locales which have little in common with each other or Third World Countries.

I had the opportunity to speak to one of the foreign diplomats at a reception Sunday night and he told me he was looking forward to studying agricultural methods in this area. Glades agriculture is a world model of excellence in production, and he wanted to pick up some pointers which might help his country.

The foreign diplomat recognized that there is nothing Third Worldish about Glades agriculture. Any agricultural area which can provide salad to as much of the United States as the Glades does in winter is doing something right.

When I think of Third World countries, I think of places like Bangladesh, India, and some of the African countries where starvation is a daily fact of life.

Belle Glade is no more Third World than New York City or Los Angeles. It has problems just like any other American city, but it has much going for it too. And the problems certainly don't fall within the range being experienced by Third World countries. You can bet your last inflated cent that any Third World country would be glad to trade its problems for Belle Glade's.

They would love to have the technology, the managers, and resources of Belle Glade in each of their cities of comparable size.

To say that "The closest thing to a Third World country the state department can find: Belle Glade" is more than a bit facetious. It is uncalled for and unfair.

Let those who have been to a Third World country, or better yet, those who have fled from one — the Arabs, Haitians, and Cubans who have recently arrived in Belle Glade — answer the question. Is Belle Glade the closest thing the state department can find to a Third World country? The question is too ridiculous to bother answering.

Everglades history

Taken from Herald Observer files

20 YEARS AGO
GLADES OBSERVER
NOVEMBER 23, 1961



The Everglades Farm Bureau Board of Directors held a meeting and reelected Walter J. Kautz as their president.

Postal receipts at the Canal Point Post Office increased 129 percent during the past 13 months, according to the postmaster, Mrs. Edythe Smith. The sharp increase was attributed to the current "sugar boom" in the Glades area.

Mrs. Clark Hull Wilkinson, who had served for 20 years as secretary-treasure of the Hull Packing Co., of Pahokee was presented a diamond watch and bracelet by the company in appreciation.

The first official commercial traffic by water barge was to arrive at Belle Glade in the form of a large shipment of equipment for the thriving sugar industry in the Glades area.

Palm Beach Port manager Joel Wilcox stated that most sugar mills in the area had shown an interest in barge shipments. Reduced costs made water transportation inviting to those with excessive tonnages to move.

4-H Leaders who had worked with the 4-H girls and boys in the county during the past year were honored at a Spaghetti Dinner at the Mounts Agricultural Building. The leaders were presented with the Award of Clover and Certificates for their achievements.

30 YEARS AGO
THE EVERGLADES NEWS
NOVEMBER 22, 1931

Blake E. Dunson announced that he and his associates acquired ownership of the Stuckey Fertilizer Works, Inc. of Pahokee. Mr. Dunson was the President and general

manager of the company. Truman J. Riffe, son of Mr. and Mrs. E.L. Riffe of Canal Point was home spending a 30 day leave with his parents after seeing nine months of action in Korea.

"Flap goes the Flapper" a two-act musical comedy was presented by the Canal Point high school students on the Pahokee Theater. It was directed by Miss Gladys Weathers. A big crowd attended the play.

Executing a promise made to the Woman's Club, a fence was built by a Concrete Highway crew on the south side of the canal.

Black Gold adopts budget

BELLE GLADE — The Black Gold Jubilee Committee met Friday, Nov. 13, and adopted a \$6,895 budget.

The budget, which is supposed to balance out to a \$100 profit, earmarks \$3,000 for a jubilee booklet and \$3,895 for committee expenditures.

Dr. Boyd to speak at Donation Day

MIAMI — Glades area ministers and laymen affiliated with the Progressive M and E Baptist State Convention of Florida are busy preparing for the "Annual Donations Day" for Florida Memorial College, scheduled for Tuesday, Nov. 24, at FMC campus in Miami.

A long standing financial tradition, "Annual Donations Day" is sponsored by the Progressive M and E Baptist State Convention of Florida Women's Auxiliary. Mrs. Anselma Houston of Belle Glade, serves as president of the Auxiliary and is a member of the College Board of Directors.

The General Baptist State Convention of

According to Chairperson Steve Weeks, committee income is expected to fall between \$6,795 and \$6,995.

The budget represents a worksheet to help guide the committee in planning its activities and "may or may not be followed," said Weeks.

Florida Women's Auxiliary headed by Mrs. Celestine Dixon serves as co-sponsors of the event. This year's speaker will be Dr. T. B. Boyd, III, of Nashville, Tenn. Dr. Boyd is executive secretary and director of the National Baptist Publishing Board and is designed in 1974 a two million dollar building for the board.

He also is a member of the Mt. Olive Missionary Baptist Church. He is involved in community and civic organization and is a 1960 recipient of an honorary Doctorate Degree from the Louisiana Bible College and is a life member of the Kappa Alpha Psi Fraternity.

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Club sponsors

Price is Right show

BELLE GLADE - The Realistic Cosmology Club number 25 is sponsoring its annual "Price is Right; Fashion Show and Dance", Sunday, Nov. 22 at 8 p.m., at the Lake Shore Civic Center.

The fashion show commented by Mrs. Gloria Derville will feature the latest in fall and winter fashions for both men and women.

WSWN radio personality "Nat the Cat", will be featured during the disco dance.

Tickets to the affair are \$5 and can be purchased from any member of the organization. Mrs. Elzora Benjamin serves as president of the unit.

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Garden study club meets

The Garden Study Club of Belle Glade met Friday, Nov. 13, at the home of Mrs. J. L. Murphy with Mrs. Tom Swager as Co-Hostess and Mrs. James Hall assisting. Twelve members answered roll call. Mrs. Wm. Rhodes was a guest.

Awards chairman, Mrs. Joan Baughman, reported winners in the rose specimen were herself first, Sue Murphy second. Mrs. Baughman was the winner of the violet that was given away.

Mrs. James all reported the next meeting Dec. 11th will be the Christmas luncheon at the home of Mrs. E. M. Van Lindingham with Mrs. Ball co-hostess. Each member is asked to bring a gift for exchange.

Mrs. Baughman reported the specimen for January will be the Calendula and arrangement miniature under five inches.

Mrs. Creech gave a brief report on the recent District 10 meeting held in Delray with Mrs. Creech, Mrs. Ball and Mrs. Murphy attending.

Announcements were the possibility of a field trip to the headquarters in Winter Park, and visit to

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2788
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1981 GSKI PROPHETS FOOTBALL FORECAST



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WATCH FOR THIS PAGE EVERY WEEK!

FLORIDA NATIONAL BANK

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Michigan over Ohio State
6. Penn State over Notre Dame
7. Oklahoma over Nebraska
8. Iowa over Michigan State
9. Green Bay over Tampa Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. Oakland over San Diego
13. Philadelphia over New York Giants
14. Miami over New York Jets - 38 Points

TALIE THE TELLER
8 wins 6 losses

MONTEREY TV & STEREO

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Ohio State over Michigan
6. Penn State over Notre Dame
7. Nebraska over Oklahoma
8. Michigan State over Iowa
9. Tampa Bay over Green Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. San Diego over Oakland
13. Philadelphia over New York Giants
14. Miami over New York Jets - 55 Points

STEVE SHUNDICH
9 wins 5 losses

LOCKHART FORD

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Michigan over Ohio State
6. Penn State over Notre Dame
7. Nebraska over Oklahoma
8. Iowa over Michigan State
9. Green Bay over Tampa Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. San Diego over Oakland
13. Philadelphia over New York Giants
14. New York Jets over Miami - 59 Points

STEVE WOODARD
9 wins 5 losses

SLIM'S FISH CAMP

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Ohio State over Michigan
6. Penn State over Notre Dame
7. Nebraska over Oklahoma
8. Iowa over Michigan State
9. Tampa Bay over Green Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. Oakland over San Diego
13. Philadelphia over New York Giants
14. New York Jets over Miami - 30 Points

DUDDY HOBBS
7 wins 7 losses

LAKE HARDWARE

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Michigan over Ohio State
6. Penn State over Notre Dame
7. Oklahoma over Nebraska
8. Iowa over Michigan State
9. Tampa Bay over Green Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. San Diego over Oakland
13. Philadelphia over New York Giants
14. Miami over New York Jets - 37 Points

MIKE BURKETT
6 wins 8 losses

CARTER CHEVROLET

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Michigan over Ohio State
6. Penn State over Notre Dame
7. Oklahoma over Nebraska
8. Iowa over Michigan State
9. Green Bay over Tampa Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. San Diego over Oakland
13. Philadelphia over New York Giants
14. New York Jets over Miami - 49 Points

BOY BROWNING
8 wins 6 losses

C & C SUPPLY

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Michigan over Ohio State
6. Penn State over Notre Dame
7. Oklahoma over Nebraska
8. Iowa over Michigan State
9. Tampa Bay over Green Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. Oakland over San Diego
13. Philadelphia over New York Giants
14. Miami over New York Jets - 55 Points

MIKE NORVELL
7 wins 7 losses

GLADE & GROVE SUPPLY

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Michigan over Ohio State
6. Penn State over Notre Dame
7. Nebraska over Oklahoma
8. Iowa over Michigan State
9. Green Bay over Tampa Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. Oakland over San Diego
13. Philadelphia over New York Giants
14. New York Jets over Miami - 36 Points

FRANK DAVIS
9 wins 5 losses

BANK OF PAHOKEE

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Ohio State over Michigan
6. Penn State over Notre Dame
7. Nebraska over Oklahoma
8. Iowa over Michigan State
9. Tampa Bay over Green Bay
10. Los Angeles over San Francisco
11. Cincinnati over Denver
12. Oakland over San Diego
13. Philadelphia over New York Giants
14. Miami over New York Jets - 35 Points

BURBA MOCK
7 wins 7 losses

JIM-KEN TIRE

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Michigan over Ohio State
6. Penn State over Notre Dame
7. Nebraska over Oklahoma
8. Iowa over Michigan State
9. Green Bay over Tampa Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. San Diego over Oakland
13. Philadelphia over New York Giants
14. Miami over New York Jets - 44 Points

JERRY CURTIS
7 wins 7 losses

FOOD CENTER

1. Pahoehoe over North Shore
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Michigan over Ohio State
6. Penn State over Notre Dame
7. Nebraska over Oklahoma
8. Iowa over Michigan State
9. Green Bay over Tampa Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. San Diego over Oakland
13. Philadelphia over New York Giants
14. New York Jets over Miami - 50 Points

HENRY ESPARZA
9 wins 5 losses

FANNIE'S PLACE

1. North Shore over Pahoehoe
2. Glades Day over Shorecrest Prep
3. Cleveland over Okaloosa
4. Miami of Florida over North Carolina State
5. Michigan over Ohio State
6. Penn State over Notre Dame
7. Oklahoma over Nebraska
8. Iowa over Michigan State
9. Green Bay over Tampa Bay
10. San Francisco over Los Angeles
11. Cincinnati over Denver
12. San Diego over Oakland
13. Philadelphia over New York Giants
14. New York Jets over Miami - 36 Points

CUT DEVORE
7 wins 7 losses

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PIGSKIN PROPHETS 1981

Steve Woodard of Lockhart Ford came in first place this week with a 9 win & 5 loss record and 32 points on the tie breaker. Lockhart Ford is now tied with Carter Chevrolet for third place in the overall standings with both having records of 73-40.

Food Center, Glade & Grove and Monterey TV & Stereo also had 9-5 records but couldn't connect on the tie breaker.

Frank Davis, of Glade & Grove showed some strength this week by moving into second place by himself with an overall record of 74 wins and 39 losses. Frank is now only 2 games away from first place in the overall standings. Mike Burkett of Lake Hardware tumbled to a 6-8 record this week, but still managed to hang on to first place in the overall standings with 76 wins and 37 losses.

Mike Norvell of C & C Supply is trailing close behind in the overall standings with 72 wins and 41 losses.

With three more weeks of forecasting left anything could happen.

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OVERALL STANDINGS TO DATE

Lake Hardware - 76 wins 37 losses
Glade & Grove Supply - 74 wins 39 losses
Carter Chevrolet - 73 wins 40 losses
Lockhart Ford - 73 wins 40 losses
C & C Supply - 72 wins 41 losses
Monterey TV & Stereo - 71 wins 42 losses
Slim's Fish Camp - 70 wins 43 losses
Jim-Ken Tire - 68 wins 45 losses
Fannie's Place - 68 wins 45 losses
Florida National Bank - 66 wins 47 losses
Bank of Pahoehoe - 65 wins 48 losses
Food Center - 64 wins 49 losses

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Bank of Pahoehoe

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SCORES OF LAST WEEKS GAMES

Pahoehoe 14 Glades Central 6
Glades Day 35 Moore Haven 6
Lake Highland 55 Belle Glade Christian 0
Southern Mississippi 58 Florida State 14
Florida 33 Kentucky 12
Alabama 31 Penn State 16
Georgia 24 Auburn 13
Iowa 17 Wisconsin 7
New York 17 New England 6
Cincinnati 24 Los Angeles 10
Green Bay 21 Chicago 17
Pittsburgh 34 Atlanta 20
Oakland 33 Miami 17
Denver 24 Tampa Bay 7

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Obituaries

CLAYTON H. SHUTTS

Clayton H. Shutts, 73, of Browns Farm Road, Belle Glade died Tuesday, Nov. 17, at Glades General Hospital.

He was a native of Virginia and came to the Glades 60 years ago. He worked for A. Duda and Sons for a number of years and worked for Sam Knight and Sons for the past 30 years.

Survivors include his wife, Dorothy of Belle Glade; two sons, Franklin A. and David L. also of Belle Glade; two brothers, Ralph and Adolph Shutts of Virginia; five sisters, Nellie Painter, Lillie Houshine, Lula Rhodes, Helen Wilson and Louis Fox all of Virginia; and one grandchild.

Funeral services will be held at the Mixson Funeral Chapel on Thursday, Nov. 19, at 10 a.m. with the Rev. Ira M. Huggins officiating.

Pallbearers are Johnny McCloud, Clyde Shurley, Eddie Whitlock, David Sullivan and Bill Barrett.

Interment will follow at Port Mayaca Cemetery in Martin County. Mixson Funeral Home in Belle Glade is in charge of arrangements.



DEBORAH ANN TAYLOR

BOBBY WAYNE PHILLIPS

Bobby Wayne Phillips, 47, of 5105 Nell St., Ft. Worth, Texas, formerly of South Bay died Nov. 14, at the Veterans Hospital in Dallas, Texas.

He was a native of Ft. Worth, Texas. He lived in the Glades for five years, coming here from Texas. Mr. Phillips moved back to Ft. Worth, Texas 3 1/2 years ago and was working in the fishing industry along the Texas coast.

He had served in the U.S. Armed Forces and was a member of the V.F.W. While living in the Glades, he attended the Church of All Nations in South Bay.

Survivors include his wife, Elizabeth Phillips of South Bay; a son, Billy Wayne Phillips of Tennessee; a daughter, Pamela Kay Phillips of Belle Glade; a brother, Billy Phillips of Maryland; four half brothers, James Woods of Ft. Worth, Texas, Marvin Woods of Ft. Worth, Texas, Ernest Woods of Hollywood, Fla. and David Woods of Ft. Worth, Texas; two half sisters, Helen Hayes of Ft. Worth, Texas and Anita Woods of Dallas, Texas.

Funeral services were held at the Mixson Funeral Chapel, Nov. 17th with the Rev. Walter Cobb, Jr. pastor of the Church of All Nations in South Bay, officiating.

Pallbearers for Mr. Phillips were, Ralph Wilson, David Bobst, Todd Davis, and Buddy Trowell.

Interment followed at Port Mayaca Cemetery in Martin County. Mixson Funeral Home in Belle Glade was in charge of arrangements.

MARY ELLEN SIMS

Mary Ellen Sims, 72, of 380 Annona Ave., Pahokee, died Thursday, Nov. 12th. She was a native of Georgia and a resident of the Glades since 1925. Husband Bennie C. Sims preceded her death, Oct. 16, 1971.

Survivors include three sons: James Sims, West Palm Beach, Russell Sims, Palm Springs, Fla., and Bennie Sims, Pahokee; one daughter, Mary Ellen Deal, Statesboro, Georgia; three sisters, Elvita Menendez, Jacksonville, Fla., Betty Smith, Conway, South Carolina and Irene Herling, Mullin, South Carolina, and ten grandchildren.

Services were held Saturday, Nov. 14, 2:00 p.m. at the Wetherington Chapel with Rev. Frank McCarty and Rev. Jim Sims officiating. Interment was at the Port Mayaca Cemetery.

Pallbearers were Wayne Sears, Arnold Scruggs, Aubrey Hitchcock, Pete Hollon, Earl Maxson and Wayne Browning. Wetherington Funeral Home, Pahokee was in charge of arrangements.

HERBERT ALVIN MILLER

Herbert Alvin Miller, 63, of 424 S. E. Ave. E., Belle Glade died Sunday, Nov. 15. He was a native of Paragould, Arkansas, a resident of the Glades for 22 years and before his illness was shipping clerk at Pioneer Growers, and a member of the Church of the Nazarene.

Survivors include his wife, Ruby. Four sons: Alvin Miller, Tuscaloosa, Alabama, Bruce Miller, Plant City, Fla., Johnny Miller, Pickens, Indiana and Tommy Miller, Clewiston, Fla., and two daughters: Diane Powell, Clewiston, Gail Bohan, Plant City, Fla., borchers, Leonard Miller, Helena, Arkansas, and Russ Miller and Elsie Miller both of Elaine, Arkansas, two sisters: Elsie Mitchell, Lake Providence, Louisiana and Onaida Byard, San Gabriel, California, and eleven grandchildren.

Services were held Wednesday, Nov. 18, 11 a.m. at the Wetherington Chapel with Rev. Max D. Jones officiating. Interment was at the Port Mayaca Cemetery.

Pallbearers were: Joe Sexton, Bill Ingram, Johnny Hester, David Everett, Ronnie Paige and Willie Paul Mills.

Wetherington Funeral Home, Pahokee was in charge of arrangements.

Deborah Ann Taylor, former resident of Belle Glade, died Nov. 13. She attended Gladesview Elementary School and Glades Central High School, where she was a cheerleader.

She was a former member of Mt. Zion A.M.E. Church where she was a member of the choir. She moved to Boynton Beach in 1972 and was a 1974 graduate of Lake Worth High School.

She attended Morris-Town College at Tennessee and received her A.A. Degree and furthered her studies at Bethune Cookman College where she received her B.S. Degree in Elementary Education.

Survivors include her mother, Mrs. Christine Taylor Allen of Boynton Beach, father Nathan Taylor of Belle Glade, one sister, Sandra Taylor of Atlanta, two brothers, Terry and Anthony of Belle Glade, grandmother, Essie Mae Jackson and aunts and uncles from Belle Glade.

Funeral services will be held Saturday, Nov. 21 at the St. John Missionary Baptist Church in Boynton Beach, 239 North East 12th Ave. at 1:30 p.m. with the Rev. R.M. Lee officiating.

Honor roll

Pahokee Jr.-Sr. High School

Honor Roll for 1961-62

First Nine Weeks

All A's

Thomas Tai, Kevin York

Grade 9

Sheila Chambers, David

Donovan, Jeffrey Pitts,

Robert Taylor

Grade 12

Jasmine Benjamins

Honorable Mention

Grade 8

Katrena Morris, Frederick

Williams

Grade 9

Randall Robelewski

Grade 10

Kevin Moore

Grade 11

Debbie Boies, Tiffany

Brunson, Robin Chambers,

Wayne Dunkley, Joseph

Mellwin

Grade 12

Debra Barber, Basil Ben-

jamins, Igor Brown, Isabel

DANIEL A. ADAMS

Daniel A. Adams, 76, of 245 Cypress Ave., Pahokee died Tuesday, Nov. 17. He was a native of Opp, Alabama, resident of the Glades since 1947, and a retired farmer, grocerman and electrical worker. He was a 25 year member of the I.B.E.W. Local No.323 and a member of the Primitive Church.

Survivors include his wife, Louise, two sons: Glenn Adams, West Palm Beach, Florida and Terry Adams, Pahokee, Florida. Daughters: Sandra Prescott, Vero Beach, Fla., Karen Sloan, Clewiston and Lois Kinsaul, Pahokee, brothers: W. J. Adams, Pahokee, Lucius Adams, Canal Point, Fla., Claude Adams and Hollie Adams, both of Lanett, Alabama, Carlos Adams, Lake City, Fla., sisters: Agnes Spell, 2 Great Grandchildren. Services were here, Thursday, at the First Baptist Church, Pahokee with Elder Morris and Elder Roberts officiating. Interment at the Port Mayaca Cemetery.

Wetherington Funeral Home, Pahokee was in charge of arrangements.

Honor students given skating party

The Lake Shore Middle School honor roll students were given a skating party at Glades State World on Friday, Nov. 13. The students left Lake Shore Middle at 8:45 and were transported by school bus to the skating arena. The party lasted until 11 a.m.

Forty-one students made the honor roll for the first nine weeks. Students with straight A's were:

Victor Garcia, Daniel

Pierson, Wynane Reed

and Angela Thompson.

Those student with

A's and B's were:

Robert Butts, Irma

Renteria, Lisa Howard,

Tonya King, Ronie

Posey, Michelle Baby,

Kevin Smith, Patricia

Tucker, Karen Clent-

scale, Karen Skyers,

Sandra Williams,

Tonya Allen, Kimberly

Burke, Bernardo Leal, Melyve Lockett, Ver-nita Moore, Carmen Santingo, Sheila Stokes, Milton Hag-gins, Carol Jordan, Racquel Kendall, Debra Moore, Pamela Patrick, Tommy Par-ryman, Jacqueline Vitier, Teresa McBride, Christopher Stahlsmith, Wyndel Darville, Craig Pate, Katie Pusino, Ivonne Rico, Sharon Fuse, Mohammad Shatara, Tammy White, Michele Rhodes, Dawn Ewan and Rhona Nelson.

The event was made possible by donations from Bert Ward, Calvin Darville and Jeffrey and Barbara Altman. The event was to recognize and reward the honor roll students. The school plans to sponsor similar events at the end of each nine weeks.

Team entered in tourney

PAHOKEE - The Blue Devil basketball team from Pahokee High School will be one of four teams representing the northern, southern, eastern and western boundaries of the Suncoast West Conference in the first annual Thanksgiving Invitational Basketball Tournament Nov. 27 and 28 at Jupiter High School.

The tournament is being sponsored by the Jupiter-Treasure Rotary Club.

The tournament is single-elimination. Two games will be played Friday night with the winners advancing into the finals Saturday evening.

Consolation finals will be played Saturday night before the final game.

The draw for the tournament will be held later this week at Jupiter High School. All teams participating in the tournament are guaranteed \$100, with the tournament winner and runner-up awarded a trophy.

Sports writers at the tournament will select a tournament most valuable player.

Tickets for the tournament are \$1.25 for students and \$2.50 for adults each evening.

Game times are 7 p.m. and 8:30 p.m. Tickets for the game will be available at the gate.



PLAN TO
ATTEND



Over \$1,000
worth of Door
Prizes at the
3rd Annual

Progressive Farmer
SOUTHERN KITCHENS
COOKING SCHOOL

No purchase
necessary - Simply
pick up a free ticket

at Bank of Belle Glade
Everglades Federal
or The Herald-Observer

and attend the show on
Thursday, November 19th
7 p.m. to 9 p.m.

John Boy Auditorium - Sugarland Park
W.C. Owen Ave. - Clewiston

Carter Super Wheels Let You-

SHARE MORE FUN
TOGETHER!



Now and improved Carter "Super Wheels" carts make the ideal gift for a father and his youngster. And, Carter carts, available in single seat, double seat, and trail models, offer advanced features that make these the best cart values in America.

- Tamper proof adjustable throttle stop (you set the speed he can't exceed).
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- Adjustable seats and controls accommodate growing youngsters.
- Racing sticks optional.

Prices Start at \$329**

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215 East Main

Pahokee

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AMONG those present for the Development Studies Program reception in Belle Glade Sunday night were Mr. and Mrs. Ahmed Al-Shabba of Yemen. The reception was held at the Holiday Inn.

Staff photos by Jim Jones

West Tech committee elects officers

The Advisory Committee for West Technical Education Center met Nov. 12, at 7:30 P.M. in the West Tech

conference room and elected new officers. Officers elected included Mr. Lee Barryhill, Chairperson;

David Vesle, vice-chairperson; Mrs. Nellie Sprouse, secretary, and Bee Wood, publicity chairperson.

Members decided to attend Dr. John Munro's Special Meeting for West Area Principals and selected members of the public to be held Dec. 10, in the West Tech library. The next West Tech Advisory Committee meeting is scheduled for Jan. 14, 1982 at 7:30 p.m. in the conference room at West Tech.

Advisory committee members for 1981-1982 include: Lee Barryhill, Roy F. Carter, Calvin Clay, Doug Conleston, Cecil

Conley, Frank Green, Jerry Gunmore, A. R. Harrington, Vernon Jones, John M. Leroque, Pat Meier,

Bill Pike, Tom Shaw, Nellie Sprouse, Marvin Unwin, David Vesle, Frank Westwood, Catherine Williams, Donald L. Williams, and Bee Wood.

DR. JOE ORSENIGO, director of research for the Florida Sugar Cane League, makes a point during the reception Sunday.



DON MASON of Florida Rural Legal Services (right) chats with Lee Ann Ross, American economist in Kenya.



MR. AND MRS. HOMER HAND and George Matsoukas of the PBJC Foundation talked.



DENNIS LAMB of Quaker Oats (right) was among those present.

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See Them Today
Remember to buy your Miami Dolphin Tickets early



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8 OZ. **NEW YORK STRIP \$6.50**
Fried Shrimp Boat \$6.50
Pork Chops \$4.50
Bar-B-Queed Chicken & Ribs \$6.50
Served With:
Potato • Vegetable • Salad Bar
Salad Bar is Now Available 7 Nights a Week Every Week
"ALL YOU CAN EAT"
Liver and Onions 7 Nights A Week \$3.50
Catfish \$4.50
Served With:
Potato • Vegetable • Salad • Bread

Beginning Nov. 24th
Lonnie Jolson and The
Lonnie Jolson Band
Will be Back in the Lounge

*** ANNOUNCING ***
On Saturday, November 21st
The Lonnie Jolson Band
will be appearing at the Annual Policeman's Ball along with John Anderson in the Belle Glade Elks Lodge.

Holiday Inn
St. 1st Road 80, South Main St.
Phone 996-7222 Belle Glade

Study covers wide area

By JEFF BROWN

BELLE GLADE - Belle Glade sprung up from the muck of the Everglades in 1928.

The young community faced some very tough obstacles in the road to becoming an established, permanent city.

But it overcame the mosquitoes and flooding and myriad of other problems to become the hub of a region known as the "Winter Vegetable Capital of the World."

How did that happen? That is the subject of a study of the area currently being conducted by 24 foreign service officers.

The officers, all of whom have from five to fifteen years service in foreign countries, hope to use what they learn in assisting under developed countries.

Five of the individuals are nationals working for the United States in their home countries.

The officers have experience in nations such as Vietnam, Peru, Ethiopia, Nigeria, Korea, Chad, Niger, Pakistan, Sierra Leone, Ecuador, Guam, Afghanistan, Egypt, El Salvador, India, the Philippines and Brazil.

Their weeklong study of the Glades development is part of a twelve week course sponsored by the Agency for International Development (AID).

The purpose of the on site study is to provide an understanding of agricultural problems and procedures which will be helpful to an overseas worker.

The group will not be looking at just agriculture, though.

After the initial briefing period, the group will divide into smaller units to study specific areas, such as labor, economics, socio-political involvements, water and land use and pollution.

The units will develop five to ten page reports on their findings in the area. Those reports will form a reference document for use in AID offices. The delegation was introduced at a reception at the Holiday Inn Sunday, Nov. 15.

They were briefed on the Everglades at a Monday morning session at Palm Beach Junior College Glades Campus.

Joseph R. Orsenigo, director of research at the Florida Sugar Cane League, gave the group a briefing on the history of the Everglades, from the prehistoric area when it was submerged and risen from the sea seven times, to the present.

Les Dean, head of Labor Recruitment for the Florida Fruit and Vegetable Association, briefed the group the effect of migrant labor from the West Indies.

Kenneth Shuler of the Palm Beach County extension office briefed the group on the vegetable industry and Wilbur Curries of the Palm Beach County School Board discussed the use of Lake Okechobee.

Monday afternoon, the group took an excursion through the sugar cane industry.

They started with a trip to Prewitt Village, a labor housing development owned and operated by United States Sugar Corporation.

The diplomats then visited a sugar cane field which had been burned and cut that morning. From there they travelled to the sugar cane mill off of Airport Road.

Tuesday, November 17, they went on a tour of the Southwest Fifth Street section of the black community in Belle Glade.

AID is a system oriented organization with goals similar to, but more sophisticated than, the Peace Corps., according to one AID officer.



ROY MOTES of the Belle Glade Housing Authority (center) fields questions from Damodar Suwal of Nepal and Abdelhafid Lakhdar of Tunisia.

While the Peace Corps represents an individual effort to help a foreign community, the officers of AID attempt to assist in the general development of an underdeveloped nation by helping existing systems and institutions in that nation to run more efficiently.

It also assists in helping third world nations obtain and undertake the projects needed to help it. "Of course, we aren't concerned with the actual, specific things, but more with the procedures and technology. The things that help a region develop and progress," he added.



WE'RE FIGHTING FOR YOUR LIFE

American Heart Association



A CANE CUTTER demonstrated his technique to the visiting AID delegation.

vista



THE SPACE COLUMBIA'S SECOND LIFT-OFF was captured on film by Belle Glade resident Mike Riley. He said he took a series of about 30 pictures in about half a minute.

Resident travels to lift-off

By JEFF BROWN

"The ground started to rumble. The car, I was sitting on a car, and it started to rumble, your guts started to rumble. It was really intense."

Those are the words of Mike Riley of Belle Glade.

Riley was speaking of his impressions of the second launching of the space shuttle Columbia.

He traveled to Cape Canaveral Thursday, Nov. 12, to watch the history making lift-off.

From a distance of about two and a half miles, he photographed the launching - the first time any spaceship had ever entered space a second time.

"It was very impressive," he said. "My brother had seen a Saturn launch once before, but this was more impressive. There's more smoke and flame."

"There was about a five second time period when you couldn't see the ship from anywhere," said Riley. "If we'd have heard a big explosion, we'd have figured the thing blew up. It was nothing but smoke and flame. Then, suddenly, like a finger emerging, it rose out of the smoke."

At a certain point, the crowd could see the booster rockets fall from the craft and plummet, according to Riley.

"It looked like they do not separate. They just fell off together," he said.

The crowd could not hear anything until the ship was up in the air, said Riley.

"All I can figure is the sound is distributed in a conical pattern," said Riley. "At first we couldn't hear or feel anything. Then, as it (the shuttle) got

higher, we started to hear a slight rumble, then it grew in intensity until even your insides were shaking. It reached a peak, then, as the thing got higher, it started to subside."

Riley wasn't the only one there to photograph the event, of course.

"I would say that in the area I was in, about a four hundred yard area, there was about half a million dollars worth of equipment," he said.

"And everybody was so friendly. They'd have these huge lenses on cameras mounted on tripods. If you'd go up and ask 'Hey, can I look through your camera,' they'd say sure and focus it for you."

The thing that impressed him the most was the crowd control, said Riley.

"You go to sporting events, down to Miami to see a football game, and you have to be scared to go," he said. "Here, everybody was having a good time and there weren't any hassles. Within 45 minutes after the launch itself, everyone was out."

Riley said he was surprised at the reaction of the people as they were leaving after the launch.

"Normally, when you go to a football game or something, you beep your horn and yell as you leave," he said. "But I was the only one who beeped. No one else did. I got some waves and smiles and thumbs up from some of the workers, but none of the other people honked their horns."

"It was interesting. I think as close as we are, everyone should go to see at least one launch," said Riley.



RILEY wasn't the only photographer at the launch, of course. He estimated that about half a million dollars worth of camera equipment could be found in a 400 yard stretch.



MIKE RILEY



A BLACK BELT karate expert demonstrates his ability to break an arrow pointed into

his throat at the special olympics.

Events held in Belle Glade

BELLE GLADE - The Palm Beach County Special Olympics Winter Games were held Saturday, Nov. 14, at Glades Central High and Triangle Lanes in Belle Glade.

Following an opening ceremony at 9 a.m. at Glades Central, run, dribble and shoot, team basketball and gymnastics competition were held at the high school.

Bowling competition was held at Triangle Lanes.

Minnie Mouse and Big Bird entertained children at the events, and a clown provided balloons.

Handicapped children and adults from throughout the county participated in the events.



A PARTICIPANT IN THE OLYMPICS takes a shot in the basketball shooting competition.



MINNIE MOUSE AND BIG BIRD made an appearance at the events.

REV. JOE ED MCGAHEY

KEEPING THE FAITH



Come let us sing for joy to the Lord; let us shout aloud to the Rock of our salvation. Let us come before Him with thanksgiving and extol Him with music and song.

We live in an area where the harvest is just beginning, but as you know in most of our great land to harvest is over or almost so. So Thanksgiving Day was set as a day to thank God for His abundant supply. Thanksgiving is a time to reflect on the greatness of God's gifts to us as a nation and as a people.

There are many things in life we have a choice about, in fact more things than most of us realize. More about that later. But let's think about to begin with, the few things we did not have a choice about.

One thing we had no choice about is being born, either the fact of our birth, the place, or when. We had nothing at all to say about any of those things. But when we think about the fact of where we were born most of us reading the column, we had the privilege of being born in a nation that much of the rest of the world would like to have been born in. We were born in a land of freedom, in a land of plenty, and in a land of opportunity. To be able to live in such a land is easy to take for granted. But most of the world's people will not have the daily blessings and even what we call necessities that we have. If we really think about this, then there should rise up within us a great spirit of thanksgiving and praise for those blessings of life.

But, that brings us back to what we have a choice about. A Spirit of Thanksgiving is had by choice, not by what we have or do not have. This comes to reality at those times when we meet someone who has very little of what the world would consider the good things of life, yet has a deep and overflowing Spirit of Thanksgiving. On the other hand I meet those people who seemed to have in a material sense everything they could want. They had the money to buy what they might wish for, they had the time to go to and do whatever they wanted to. Yet, with all of this they were miserable, unloving and unappreciative about everything in life.

What is the difference in these two kinds of situations? The difference is simple. People are thankful because they choose to be. There are people that no matter what they have, they will be miserable. There are others that have chosen to be thankful for all of life and all that it has to offer. These people go through life looking for things to be thankful for and they find it. True Thanksgiving begins with being thankful to our Maker. It is God who is the real Source of all that we have in life. It is God who spoke crea-

tion into being. It is God who put all things in order and provide in the midst of His creation so great a variety and beauty. It is God who given to us life. Not only so but it is God through Jesus Christ that we have redemption. It is Jesus who paid the price for our salvation.

Come let us sing for joy unto the Lord; Let us shout aloud to the Rock of our salvation; Let us come before Him with thanksgiving, and extol Him with music and song."

Thanksgiving services to be held in Pahokee

The participants in the annual Community Thanksgiving Service sponsored by the Pahokee/Canal Point Ministerial Association have been announced by the President, the Rev. A. F. Dornan.

The entire community is invited to this annual worship program Wednesday, Nov. 25 at 7:30 P.M. in the First Methodist Church at 431 East Main Street, Pahokee.

An offering will be taken that goes in its entirety to the transient and needy ministry carried on by the Ministerial Association among the local communities.

Participating in this years special service will be the Rev. Jeff Cordero, the Associate Pastor of Pahokee's First Baptist Church; The Rev. Ray Stedham the pastor of the Canal Point Baptist

Church; The Rev. Dr. John Sanders, pastor of the Canal Point Methodist Church; the Rev. Eubis Wright, pastor of the Beulah Missionary Baptist Church in Streamline; the Rev. Jean Ingram, pastor of the Church of God of Prophecy who will bring the message of the evening; and the Rev. Robert Banks, pastor of the Bible Church of God, Pahokee who will bring his choir which will bring the special music.

This spirited church is under the direction of the pastor's son, the Rev. Robert Banks Jr. The organist for the congregational singing will be Terry Collier who is the regular organist for the Canal Point Baptist Church.

The churches of the community will warmly welcome you to share in giving thanks to the God who has so richly blessed this favored land.

wiches to order, homemade ice cream and coffee.

Mrs. Ben Painter is the chairman for the event assisted by Mrs. Don Williams, Mrs. Charles Faarr and Mrs. Guy Wood, Guild President.

Pahokee bazaar set

PAHOKEE - The Pahokee Church of God's Ladies Auxiliary's annual Christmas Bazaar will be held Saturday, Nov. 21 in the church's Fellowship Hall.

A variety of Christmas items and crafts will go on sale at 8:30 a.m.

A salad and chili luncheon will be served starting at 11 a.m. Home baked cakes, candies and pies will be sold.

Ministerial group plans service

A Community service of Thanksgiving and Prayer will be sponsored by the Belle Glade Ministerial Fellowship on Wednesday, Nov. 25, at the Community United Methodist Church at 7:30 p.m. The Sermon, "Thanksgiving in the Time of Trouble," will be preached by Dr. David J. Evans, Jr., pastor of the Everglades Presbyterian Church and is based on Deuteronomy 28:1-14.

The Ministerial Fellowship is sponsoring this annual service is calling for the people of the Glades to gather for worship of God and Thanksgiving for all the blessings that the nation and the community have received. The Fellowship is calling the people together for prayer for faith in these days of inflation, tragedy, and family weaknesses.

The Thanksgiving Holiday Service will highlight The Litany of Thanksgiving led by the Rev. Jo Ed McGahey, host pastor. The prayers for the Community of Belle Glade and area will be led by the Rev. Charles Farrar, pastor of the St. John the Apostle Episcopal Church. The Rev. J.B. Adams, pastor of the St. John First Baptist Church, will read the Thanksgiving Lesson.

The Presidential Proclamation setting aside Thursday, November 26 as a national day of Thanksgiving will be read at the service. Thanksgiving is the only holiday which must be proclaimed each year.

Come, ye thankful people, Come! is a hymn of Thanksgiving. It is an invitation to the people of this area to come and worship, to give thanks, and to pray for peace and for the people of all nations.

Beta Sigma plans

Thanksgiving project

Members of Preceptor Gamma Omicron, Beta Sigma Phi sorority, met at the home of Mrs. Elnor Lindro Nov. 10th. Service project for this month included bringing food for a Thanksgiving basket for a needed family and donating to a fund to supplement the basket with meat. Also, plans were made for attending the Cancer Society fashion show to be held soon.

A "homecoming" party will be held at the Marina this evening, and a Christmas get-together in December.

The members enjoyed refreshments and a program.

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712 W. Ave. A
Belle Glade, FL 33440
ELDER CLARENCE BROWN, PASTOR
Telephone 976-9559
Order of Service:
Sunday School - 10:00 a.m.
Morning Worship - 11:30 a.m.
Young People
Evening Workers - 6:00 p.m.
Worship - 7:00 p.m.
Live Radio Broadcast
from the Sanctuary over
WFTN FM 92.5 on your dial
each Sunday night.
Tuesday Night
Bible Band - 7:00 p.m.
Wednesday Night
Home & Foreign Mission - 7:00 p.m.
Friday Night
Prayer & Praise Service - 8:00 p.m.
Sunday Morning
Live Radio Broadcast from
the studio of WFTN/AM - 10:30 a.m.
Transportation Available.

CHURCH OF THE LORD
ISRAELI CHURCH OF THE
APOCALYPTIC FAITH
DIACON HENRY WATERS
Worship Service - 11:00 a.m.
Evening Service - 7:00 p.m.
Sunday & Tuesday
Prayer Service - 7:00 p.m.
Monday Evening
Missionary Service - 7:30 p.m.
Wednesday Night
Daughters of Zion
Prayer Band - 7:00 p.m.
CHURCH OF GOD BY FAITH
425 S.W. Ave. B
Belle Glade, FL
LEON JOHN EDMONDSON, PASTOR
Sunday School - 10:00 a.m.
Morning Worship - 12:00 Noon
Evening Workers Club - 6:00 p.m.
Worship Service - 8:00 a.m.
Tuesday Night
Prayer Service - 8:00 p.m.
Thursday Night
Regular Service - 8:00 p.m.
EVENINGGLADES
PRESBYTERIAN CHURCH
1040 N. Main Street
Belle Glade
DAVID E. IVARS, PASTOR
Sunday School - 9:45 a.m.
Morning Worship - 11:00 a.m.
Evening Worship - 6:00 p.m.
Thursday Evening
Bible Study - 8:00 p.m.

REV. AARON PATEY, PASTOR
Sunday School - 10:00 a.m.
Morning Worship - 11:00 a.m.
Evening Worship - 7:30 p.m.
Wednesday Night
Prayer Service - 7:30 p.m.

SHILOH METHODIST BAPTIST CHURCH
478 Jordan Ave.
Pahokee
G. W. WEST, PASTOR
Sunday School - 9:45 a.m.
Morning Worship - 11:00 a.m.
Evening Worship - 6:00 p.m.
Thursday Evening
Bible Study - 8:00 p.m.

SAINT PHILIP MARIE
CATHOLIC CHURCH
South Main Street
Belle Glade
FR. J. SANTA-BIANCA, SOD,
SACRISTAN
Telephone 976-9559
Order of Service:
Sunday School - 10:00 a.m.
Morning Mass - 6:30 p.m.
Sunday
Mass 8:00 a.m. & 10:30 a.m.
Spanish
12:00 Noon & 4:30 p.m.
Holy Day
Mass 7:00 & 8:00 p.m.
South Bay
Sunday
Spanish Mass 9:15
Confessions
Sat. 4:30 to 5:00 p.m.
And Upon Request
Mass 7:00 & 8:00 p.m.
CHURCH OF THE HOLY NATIVITY
PRINCIPAL
1000 West Main Street
Pahokee
Sunday Mass - 9:30 a.m.
SACRISTAN
EPISCOPAL CHURCH
725 N.W. Ave. G
Belle Glade
REV. CHARLES FARRAR
Worship Service - 9:00 a.m.
Holy Eucharist - 10:00 a.m.
Bible Church of God
531 Rardin Ave.
Belle Glade
HOWARD L. BAKER, PASTOR
Sunday School - 10:00 a.m.
Morning Worship - 11:00 a.m.
Evening Worship - 6:30 p.m.
Tuesday Night
Evening Worship - 7:30 p.m.
Wednesday Night
Bible Study - 7:30 p.m.
Friday Night
Bible Study - 7:30 p.m.
SUNDAY SCHOOL
Bible Study - 7:30 p.m.
FIRST BAPTIST CHURCH
17 N.W. Ave. B
Belle Glade
REV. ROBERT ATKINS
Sunday School - 9:45 a.m.
Morning Worship - 11:00 a.m.
Also on WFTN Same Time
Evening Worship - 7:30 p.m.
Prayer Service - 7:30 p.m.
WEDNESDAY CHURCH
14 N.W. Ave. D
Belle Glade
REV. DALE CHAMBERS
Sunday School - 10:00 a.m.
Worship Service - 11:00 a.m.
Wednesday Service - 7:30 p.m.
Bible Study - 8:00 p.m.

THE CHURCH OF JESUS CHRIST
OF LATTER DAY SAINTS
(MORMON)
601 N.E. Ave. A
Belle Glade
PRESIDENT DAVID MACKENZIE
Sunday Meeting
9:00 a.m. to 10:00 a.m.
994-3555

SPANISH APOSTOLIC CHURCH
155 East Main Street
Pahokee
PILIX J. JAUERMAN, PASTOR
Sunday School - 10:30 till Noon
Evening Worship - 7:00 p.m.
Wednesday Night
Bible Study - 7:30 p.m.
Friday Night
Prayer Service - 7:30 p.m.
Sunday
Prayer Service WFTN
9:30 till 10:00 a.m.
CHURCH OF GOD OF PROPHECY
2500 East Main Street
Pahokee
JEAN INGRAM, PASTOR
Sunday School - 10:00 a.m.
Worship Service - 11:00 a.m.
Evening Worship - 7:00 p.m.
Wednesday Night
Service - 7:30 p.m.
South Bay
ANTHONY LUTHERAN CHURCH
125 E. Canal St. North
Belle Glade
ALPH W. HONNATUCK, PASTOR
Worship Service - 8:30 a.m.
Sunday School - 9:15 a.m.
Last Sunday of Month
Worship - 7:30 p.m.
CHURCH OF GOD
185 S. Bartlett
Pahokee
REV. J. DANIEL CRIDMAN
Sunday School - 10:00 a.m.
Morning Worship - 11:00 a.m.
Evening Worship - 7:00 p.m.
Wednesday Night
Prayer Meeting - 7:30 p.m.
Young Adults Meeting - 8:00 p.m.
FIRST UNITED METHODIST CHURCH
491 East Main Street
Pahokee
REV. J. J. HONNATUCK, PASTOR
Sunday School - 9:45 a.m.
Morning Worship - 11:00 a.m.
Evening Worship - 7:00 p.m.
Wednesday Night
Prayer Meeting & Bible Study
7:00 p.m.
Thursday Night
Prayer Meeting - 7:30 p.m.

UNITED METHODIST CHURCH
JOHN C. SANDERS, PASTOR
Sunday School - 9:45 a.m.
Morning Worship - 11:00 a.m.
Evening Worship - 7:00 p.m.
Wednesday Night
Prayer Meeting & Bible Study
7:00 p.m.

LAST HAVEN COMMUNITY
UNITED METHODIST CHURCH
044 U.S. 27
Lake Harbor, FL
Bible Study - 9:45 a.m.
Worship - 11 a.m.

CHURCH OF THE NAZARENE
4800 Beacon Point Road
Pahokee
REV. VICTOR BATIMBA, PASTOR
Sunday School - 9:45 a.m.
Morning Worship - 10:45 a.m.
Evening Worship - 6:00 p.m.
Wednesday Night
Prayer Service - 7:30 p.m.

COMMUNITY HOUSE
PRAYER IN CHRIST
9212 W. Ave. A
Manning Workshop - 11:00 a.m.
Also on WFTN Same Time
Belle Glade
PASTOR
LEON GORDON BAKER
Sunday School - 10:00 a.m.
Morning Worship - 12:00 p.m.
Bible Study - Wed. 8:00 p.m.
Friday
Regular Service - 8 p.m.

TRIANGLE SO FARM
FOOD CENTER
SOUTH BAY GROWERS
WALLIS PHARMACY
PIONEER GROWERS CO-OP
MIXON FURNERAL HOME
MATHER FURNITURE
PERKINS FARMS
S.M. JONES & CO.
BANK OF BELLE GLADE
BIPP BURGER
BANK OF PAHOKEE

HOWELL OIL CO.
BELLE GLADE MACHINE WORKS
BIG B RANCH
EVERGLADES FARM EQUIPMENT, INC.
FLORIDA FIRST NATIONAL BANK
ROYAL'S
HENDRIX ACE HARDWARE, INC.
FOODWAY
SPRINGHOUSE NURSERY
PIONEER MOTORS
STUART FARM SERVICES

BPW raises project money

Raising more than \$700 for community projects and Gove Elementary's deaf class, registering more than 300 children for the Special Olympics, and hosting the Fall Midyear Board Banquet were just some of the activities of the members of the Belle Glade Business and Professional Women in October and November.

At their November meeting, held at Frances Simon's home, Virginia Williams, president, gave reports on the successful Ham and Turkey Dinner served to more than 150 people.

This money will be spent in the community to fund projects the members see as needed in Belle Glade.

Also discussed was the possibility of a dinner being held to raise money to offer a memorial fund for a local business woman.

Rickie McCoy, who represented the club on the Special Olympics committee of the Glades, reported that she, Virginia Williams, Natalie Nachman, Sonja Watkins, Abby Bennett, Pamela Croft, and Jean Burns worked the registration table for more than three hours and registered more than 300 children for the Special Olympics, Nov. 14.

The club was pleased to welcome Mariam Shelton and Myh Lahn Watue as guests at the meeting. Two new members were introduced. They are Sonja Watkins and Abby Bennett.



tingland Hall at St. John's Episcopal Church will be where all of these decorative items and much more can be purchased on Nov. 21 during the bazaar to start at 9:30 a.m. Shown are Mrs. Ben Painter, Mrs. Doug Matthews and Mrs. Ed McGee.



Bank seeks cooker

BELLE GLADE - The Bank of Pahokee is seeking a missing Super Cooker, believed to have been stolen from the Holiday Inn premises in Belle Glade a couple days after a bluegrass festival.

The charcoal cooker was purchased by the bank for \$1,445 and was loaned to groups

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THE CITIZENS OF

Belle Glade

WELCOME YOU



The Belle Glade Beautification Committee with the help of the National Guard re-erected the "Welcome to Belle Glade" sign on SR 80 near the Triangle Bowling Alley. The previous sign was torn down when a drunk driver plowed through it. Members of the National Guard who helped are left to right Johnny Battle, Calvin Key, Larry Waldington and Henry Thomas.

Group meets for coffee

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The Glades' Chapter, AG, co-hosted with Chapter BV of the coastal area. Unaffiliates and members were entertained. Reports were enjoyed from the delegates who attended the International Convention in Kansas City. Highlighted in the report was the tour of the convention at Coty College in Nevada, Missouri, the school belonging to the Sisterhood.

Chapter AG mem-

bers attending the coffee were Mrs. R. V. Allison, Mrs. Thomas Bregger, Mrs. T. Ed Burgess, Mrs. James Chambliss, Mrs. Rodney Connell, Mrs. R. Y. Creech, Jr., Mrs. Francis W. Cross, Jr., and Mrs. Wilford Markham.

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• Ernest Jackson of 329 S. Lake Ave., Pahokee — Possession of marijuana in excess of 20 grams.

• Joseph Johnson of 297 1 1/2 Lake Ave., Pahokee — Uttering a forged bill.

• Vernon Gary Jones of 271 Booker Ave., Pahokee — Uttering a forged bill.

• Freddie Lee Lamar of 355 S. S. Ave. C Place, Pahokee — 1. Burglary, 2. Grand theft.

• Samuel Lewis of Glades Correctional Institute — Violation of drug abuse law.

• Ramon Antonio Quiles of 846 Palm St., W., West Palm Beach — Possession of alligator.

• John Fitzgerald Morris of 40B Roosevelt St., Belle Glade — Burglary.

• Anselmo Marques of Belle Glade — Grand theft.

• Eduardo Salomon of Belle Glade — Grand theft.

• Lindell West of 564 S. W. 13th St., Belle Glade — 1. Burglary, 2. Grand theft.

• Sammy Lee Williams of 257 N. W. 10th St., Belle Glade — Burglary.

"Those who think nobly are noble." Isaac Bickerstaff

"Silence is a friend who never betrays." Confucius

Lake Drive In
Theatre
Belle Glade, Florida
Begins Fri., Nov. 20
thru Thurs., Nov. 26

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—Starring—
Kurt Russell & Lee Van Cleef
(In Color) (R)

—ALSO—

THE FOG

—Starring—
Adrienne Barbeau
(In Color)

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REV. JOE ED
MCGAHEY



KEEPING THE FAITH

Come let us sing for joy to the Lord; let us
shout aloud to the Rock of our salvation.
Let us come before Him with thanksgiving
and extol Him with music and song.

Psalm 95:1 & 2 NIV

We live in an area where the harvest is just beginning, but as you know in most of our great land to harvest is over or almost so. So Thanksgiving Day was set as a day to thank God for His abundant supply. Thanksgiving is a time to reflect on the greatness of God's gifts to us as a nation and as a people.

There are many things in life we have a choice about, in fact more things than most of us realize. More about that later. But let us think about to begin with, the few things we did not have a choice about.

One thing we had no choice about is being born, and the fact of our birth, the place, or when. We had nothing at all to say about any of those things. But when we think about the fact of what we were born (most of us reading the column), we had the privilege of being born in the nation that much of the rest of the world would like to have been born in. We were born in a land of freedom, in a land of plenty, and in a land of opportunity. To be able to live in such a land is easy to take for granted. But most of the world's people will not have the daily blessings and even what we call necessities that we have. If we really think about this, then there should rise up within us a great spirit of thanksgiving and praise for these blessings of life.

But, that brings us back to what we have a choice about. A Spirit of Thanksgiving is had by choice, not by what we have or do not have. This comes to reality at those times when we meet someone who has very little of what the world would consider the good things of life, yet has a deep and overflowing Spirit of Thanksgiving.

On the other hand I meet those people who seemed to have in a material sense everything they could want. They had the money to buy what ever they might wish for, they had the time to go and do whatever they wanted to. Yet, with all of this they were miserable, unloving and unappreciative about everything in life.

What is the difference in these two kinds of situations? The difference is simple. People are thankful because they choose to be. There are people that no matter what they have, they will be miserable. There are others that have chosen to be thankful for all of life and all that it has to offer. These people go through life looking for things to be thankful for and they find it.

True Thanksgiving begins with being thankful to our Maker. It is God who is the real Source of all that we have in life. It is God who speaks crea-

tion into being. It is God who put all things in order and provide in the midst of His creation so great a variety and beauty. It is God who given to us life. Not only so but it is in God through Jesus Christ that we have redemption. It is Jesus who paid the price for our salvation.

"Come let us sing for joy unto the Lord;
Let us shout aloud to the Rock of our salvation;
Let us come before Him with thanksgiving,
and extol Him with music and song."

Thanksgiving services to be held in Pahokee

The participants in the annual Community Thanksgiving Service sponsored by the Pahokee Canal Point Ministerial Association have been announced by the President, the Rev. A. F. Donovan.

The entire community is invited to this annual worship program Wednesday, Nov. 25 at 7:30 P.M. in the First Methodist Church at 491 East Main Street, Raholma.

An offering will be taken that goes in its entirety to support the transient and needy ministry carried on by the Ministerial Association among the local communities.

Participating in this year's special service will be the Rev. Jeff Codero, the Associate Pastor of Pahokee's First Baptist Church; The Rev. Ray Stedham the pastor of the Canal Point Baptist

Church; The Rev. Dr. John Sanders, pastor of the Canal Point Methodist Church; the Rev. Eubius Wright, pastor of the Beulah Missionary Baptist Church in Streamline; the Rev. Jean Ingram, pastor of the Church of God of Prophecy who will bring the message of the evening; and the Rev. Robert Banks, pastor of the Bible Church of God, Pahokee who will bring his choir which will bring the special music.

This spirited choir is under the direction of the pastor's son, the Rev. Robert Banks, Jr. The organist for the congregational singing will be Terry Collier who is the regular organist for the Canal Point Baptist Church.

The churches of the community will warmly welcome you to share in giving thanks to the God who has so richly blessed this favoured land.

wiches to order, homemade ice cream and conf-

Mrs. Ben Painter is the chairman for the event assisted by Mrs. Don Williams, Mrs. Charles Faarr and Mrs. Guy Wood, Guild President.

Pahokee bazaar set

PAHOKEE - The Pahokee Church of God's Ladies Auxiliary's annual Christmas Bazaar will be held Saturday, Nov. 21, in the church's Fellowship Hall.

A variety of Christmas items and crafts will go on sale at 8:30 a.m.

A salad and chili luncheon will be served starting at 11 a.m. Home baked cakes, candies and pies will be sold.

Ministerial group plans service

A Community service of Thanksgiving and Prayer will be sponsored by the Belle Glade Ministerial Fellowship on Wednesday, Nov. 25, at the Community United Methodist Church at 7:30 p.m. The Sermon, "Thanksgiving in the Time of Trouble," will be preached by Dr. David J. Evans, Jr., pastor of the Everglades Presbyterian Church and is based on Deuteronomy 28:1-14.

The Ministerial Fellowship is sponsoring this annual service is calling for the people of the Glades to gather for worship of God and Thanksgiving for all the blessings that the nation and the community have received. The Fellowship is calling the people together for prayer for faith in these days of inflation, tragedy, and family weakness.

The Thanksgiving Holiday Service will highlight The Litany of Thanksgiving led by the Rev. Jo Ed McGahey, host pastor. The prayers for the Community of Belle Glade and area will be led by the Rev. Charles Farrar, pastor of the St. John the Apostle Episcopal Church. The Rev. J.B. Adams, pastor of the St. John First Baptist Church, will read the Thanksgiving Lesson.

The Presidential Proclamation setting aside Thursday, November 26 as a national day of Thanksgiving will be read at the services. Thanksgiving is the only holiday which must be proclaimed each year.

"Come, ye thankful people, Come" is a hymn of Thanksgiving. It is an invitation to the people of this area to come and worship, to give thanks, and to pray for peace and for the people of all nations.

Beta Sigma plans Thanksgiving project

Members of Preceptor Gamma Omicron, Beta Sigma Phi sorority, met at the home of Mrs. Earl Lindrose Nov. 10th. Service projects for this month included bringing food for a Thanksgiving basket for a needed family and donating to a fund to supplement the basket with meat. Also, plans were made for attending the Cancer Society fashion show to be held soon.

A "homecoming" party will be held at the Marina this month, and a Christmas get-together in December.

The members enjoyed refreshments and a program.

Join Us In Worship - Regularly

IN THE CHURCH OF YOUR CHOICE

[illegible]

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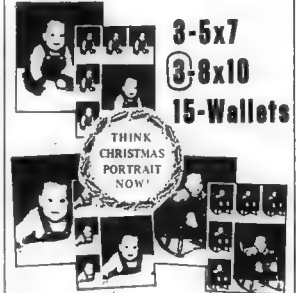
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HOURS 11:00-6:00 (Sun.) 11:00-3:00 p.m.

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McCRORY

Glades Plaza

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Now, health is no barrier to life insurance protection for people 35 to 80 with our remarkable, new Sure-A-Matic Plan.

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No one between the ages of 35 and 80 can ever be turned down because of physical disability.

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9 a.m. - 6 p.m. Closed Wednesday

MONTEREY RENTAL

Chemical Bank to acquire shares

JACKSONVILLE—Florida National Banks of Florida, Inc. and Chemical New York Corporation jointly announced Nov. 9 that they had reached an agreement in principle pursuant to which Chemical would acquire a substantial equity interest in Florida National to be followed by a merger of the two entities when interstate banking becomes permissible.

Under the agreement, Florida National shareholders will receive 1.5 times the per share book value of Florida National common stock at the time of the merger and in no event less than \$38 per share.

The agreement in principle contemplates that Chemical and Florida National will purchase approximately 2.4 million shares of Florida National common stock from a substantial shareholder. Approximately 1.8 million of Florida National shares will be purchased by Chemical, of which 1.3 million will be reacquired as Series B nonvoting common stock. The Series B common stock will be entitled to a dividend of up to three times the dividend paid on the existing common stock.

Florida National will obtain the cash needed to repurchase approximately 700,000 shares of its common stock by issuing to Chemical Corporation. The Board's response was conveyed to Southeast in a letter from George C. Whitner, President and Chief Executive Officer of Florida

National, which stated in part:

"The Southeast offer was carefully evaluated by Florida National's Board, with the help of its legal and financial advisers. The Board considered not only the financial terms of the merger, which the Board considers to be inadequate under the circumstances, but also the fact that a combination of two bank holding companies the size of Southeast and Florida National would raise serious regulatory uncertainties.

"While you and your advisors have suggested that those uncertainties could be dealt with by the divestiture of approximately 35 percent of the assets of Florida National, our advisors believe that it may well be necessary for even more of this company's assets to be disposed of if such a combination is to have a reasonable chance of obtaining necessary regulatory approvals, and even then that such approvals might be denied. While such regulatory approval was being sought, furthermore, the Board was very concerned as to the adverse effect that the pending uncertainties would have upon Florida National's shareholders, depositors, customers and employees.

"Accordingly, the Board concluded that acceptance of Southeast's proposal would not be in the best interests of Florida National, its shareholders, depositors and employees and the communities that it serves, and the Board has rejected that proposal."



Giving a helping hand at registration for the Special Olympics are members of the Belle Glade Business and Professional Women. Left to right is Natealeah Nachman, Rickie McCoy, Abigail Bennett, Helen Hill and Virginia Williams, President.

Fighting insect problems

GOLD COAST GARDENER

by Gene Joyner
Urban Horticulturist
Palm Beach County

A lot of people have recently put in vegetable gardens and found that they are getting an increasing amount of insect problems that are affecting the plants.

One of the most common problems facing home gardeners is attack by various types of caterpillars. Often times entire plants may be stripped of their foliage or, in some cases, small seedlings may be eaten right to the ground.

There are many different types of caterpillars and you may find them in many sizes, shapes and

colors; however, most of them can be controlled with similar type products.

When only a small number of plants are involved, picking off caterpillars by hand whenever they are noticed might be the easiest method.

If you do not have the time to inspect your plants daily or have too large a garden to use hand picking as a successful control method, it would be necessary to spray with an insecticide designed for chewing insects.

There are a number of products which are recommended for home garden use and some of the better products include Sevin and Dipel. These are very safe when used as directed and can be used up to the day before harvest.

Another common insect which is found primarily on foliage is called a leaf miner. Leaf miners leave a silvery irregular line on the leaf and if you look very carefully at the end of the tunnel you will find a tiny maggot which is burrowing inside the leaf.

This maggot hatches into a small fly and its tunneling often times causes the leaf either to abort prematurely or die.

Since the leaf miners are within the leaf it is much more difficult to get control of them and only a few products are available that are used on edible plants and the best for home use is Diazinon which is a general purpose insecticide that controls many of the common garden pests.

Aphids are tiny, pin-head size insects of various colors that are found on succulent new growth, undersides of leaves and young flower buds and fruit.

When present in large numbers their feeding can cause distortion of foliage, loss of flower buds or young fruit, and, in a few cases, they transmit virus diseases which will kill plants.

Aphids, fortunately, are one of the easiest pests to control and most any general purpose insecticide such as Malathion or Diazinon usually gives good control on vegetables.

Leaf or fruit eating beetles may also become a problem as the plants approach maturity.

There are more types of beetles than all other insects combined and there are many types of beetles that have very specific preferences as to hosts and plant parts they attack while others are indiscriminate feeders and will eat almost any type of vegetation.

Ebonique Ladies contribute to fund

PAHOKEE -- The Glades Ebonique Ladies Club recently contributed to the fund raising drive of the East Lake Middle School Band.

Mrs. Patricia Wallace, president of the club, and Ms. Delores Maxey presented band director Freddie Bass and Principal Ernest Thompson with a check for \$50 to help the band towards the purchase of band uniforms for the "Marching East Lake Hawks".

In addition to the donation made to the band, the club also presented Ms. Laura Denise Hoskins, a freshman at Palm Beach Junior College Glades Campus with a \$200 scholarship.

Ms. Hoskins, a 1981 honor graduate of Pahokee High School, is the daughter of Mr. and Mrs. Major Hoskins of 1574 Jordan Blvd., Pahokee.

Ms. Hoskins also is the recipient of a \$3,500 scholarship from the National Association of Negro Business and Professional Women's Clubs. She received the scholarship in August of this year and traveled to Houston, Tx, the site of the annual Negro BPW Convention to accept the scholarship money.

Ms. Hoskins is the first recipient from Florida to receive the national scholarship from the organization.

Presented by the Elite Community Club at its annual Debutante Ball in May of this year, Ms. Hoskins also is the recipient of the President's Scholarship Award at PBJC. The award is presented by PBJC to top academic students enrolled in Palm Beach County's high schools.

Ms. Hoskins said she plans to enroll at Florida State University in Tallahassee after JC.

Employed by the Thomas Montgomery Law Firm of Belle Glade, Ms. Hoskins said "high academic achievement" has always been a top priority in her life.

Mrs. Wallace said in keeping with a three year tradition, the Glades Ebonique Ladies Club will also be presenting a food basket to a needy family during the Thanksgiving holidays.

Mrs. Wallace added, club members are busy making plans for the Second Annual Christmas Parade and Carnival to be held in Pahokee prior to Christmas.

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OF PALM BEACH COUNTY

Little White Church in Glades plans a Christmas bazaar



Lake Harbor Community United Methodist Church features a style of architecture which isn't seen often anymore. Lake Harbor residents are trying to completely restore the church to the way it appeared when constructed in the 1930s.



The Little White Church in the Glades.

By JIM JONES
In Lake Harbor, they call it the "Little White Church in the Glades."

Officially, it is known as the Lake Harbor United Community Methodist Church. Back in the 1930s, pioneers like C. A. "Mutt" Thomas, Frank Robertson, Roy Layfield, H. D. Merriam, and John D. Hemphill helped build it.

A few years ago, the church's age began showing, and the ladies of Lake Harbor — many of whom aren't even Methodists — came up with the idea of raising money to restore the unique frame church through a Christmas bazaar.

The idea was a good one. Money raised through the bazaar has been used to put a new roof on the church and to paint it, inside and out.

Money raised this year will be used to replace windows and rotten wood. It's a big undertaking for a 52-member congregation.

Martha Lynn Weeks and Molly Norman are sisters who grew up in Lake Harbor and are now raising their own families there. Restoring the church is part of a goal, they say, of returning Lake Harbor to the quality of life they remember as children.

But raising money to restore churches and improving communities takes a lot of work.

Members of the Lake Harbor community have been getting the bazaar ready since February, usually meeting Wednesday nights, preparing Christmas toys, gift items and decorations.

Workers shifted to a Wednesday day and night schedule recently to get ready for the Saturday, Nov. 21, bazaar, which will be held in Jamison Hall of the Community United Methodist Church of Belle Glade, 401 S. W. 1st Street. The bazaar will be held from 8:30 a.m. till 1 p.m.

In addition to the Christmas items, some Thanksgiving items will also be offered at the bazaar.

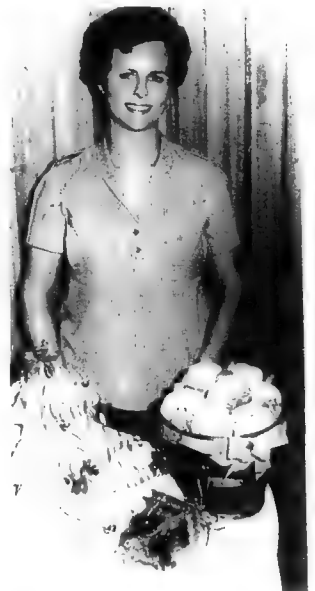
Tempting the appetite will be cakes, pies, breads, candy, jelly, jam, preserves, pickled beets, and pickled cauliflower.

The ladies of Lake Harbor are hoping for a nice turnout at the bazaar so that the "Little White Church of the Glades" can stay like it is for years to come.

Among those who have worked to make this year's bazaar possible are Molly Norman, Molly Jones, Martha Weeks, Susan Helton,

Gussie Bailey, Edna Smith, Evelyn Hester, Barbara Austin, Sharon Rives, Linda Stiles, Shirley Williams, Norma Schneider.

Virginia Thomas, Muriel Bailey, Alice Petefecia, Nancy Mikovsky, Nola Saxon, Maude Layfield, Nola Reynolds, Jerri Weaver, Linda Pelham, Maggie Barber, Tessie Noland, and Rev. and Mrs. Ray Brown.



MARTHA LYNN WEEKS...
With cotton potatoes and Christmas tree.



GUSSIE BAILEY...
Is one of the Lake Harbor women who has worked hard to get this year's bazaar ready.



THREE-YEAR-OLD Stephanie Schneider displays a hobby-horse and stuffed crayons.



MOLLY NORMAN...
Displays a fall arrangement which will be offered at the Lake Harbor Community United Methodist Church bazaar Nov. 21.

Staff photo by Jim Jones

School children write favorite teachers

BELLE GLADE — Teachers in Belle Glade now know just what their students think of the them.

The Belle Glade Junior Woman's Club recently asked local students to enter the "MY FAVORITE TEACHER" essay contest. Mrs. Marie Duckner, chairman of the contest said in

recognition of National Education Month, the Juniors sponsored the contest to honor local educators.

Mrs. Duckner said each teacher listed in the essays submitted for the contest will receive an apple and book mark from the Juniors as gifts.

In salute of the teacher the Herald-

Observer is printing the essays entered in the contest as the students wrote them. Only half of the essays are printed this week. See next week's paper for conclusion.

My favorite teacher is Mrs. Mary R. Bell. She is my favorite teacher because she loves everyone of the children in our class. I know that because she is always making sure we do our work and when we need to be punished she punishes us. We don't mind getting punished because it's for our own good.

If we don't understand something she is very patient with us and tries to explain it another way so we can understand it.

At lunch she sits with us and we enjoy her company. She is kind and sweet. When we need to be corrected she corrects us. She corrects the students to correct her when she is wrong also.

That's why Ms. Bell is my favorite teacher.

by Rim Naile

My favorite teacher is Ms. Cora Edwards. She is teaching me better work in English, Reading, Spelling and Social Studies. I'm thankful for Ms. Edwards and the way she teaches me. Ms. Edwards is a very nice

teacher and fun to be with. I love Ms. Edwards very much because she gives our class a token or an award when we do excellent on our Spelling and Vocabulary tests.

You should pay close attention to her especially in Social Studies because it is done mostly at home. Ms. Edwards is a very hard working teacher. She understand our problems when we have them. She gives us two chances to turn in our work that have been done at home. I like Ms. Edwards and so I will you when you do your work and try hard. School is not that bad once you find a teacher that you are fond of like Ms. Edwards. I think this school year with Ms. Edwards would be happier than before I started off. I would always remember her deep down in my heart.

Now that's my favorite teacher.

by Sabrina Patrice Yarns

My favorite teacher was Mrs. Campbell. She was the most considerate, most kind and understanding teacher I have had.

She taught me how to read and do math. She was a wonderful person and in my mind she will always be.

Mrs. Campbell was a lovable person generally and she never had any favorite students. She treated everyone the same.

If you asked her a question she would take time and answer it for you. She would make sure everyone had their work before leaving school.

She is gone now but her thoughts will always stay with me forever.

by Monica Laing

My favorite teacher is Mr. Hays because he does play with us a recess. He is very understanding in what he says. He would try to help in every way he can. He would give us free time if we were quiet, but usually we aren't. He has the nerve to be the only male teacher in our elementary building. These are a few of the reasons why Mr. Hays is my favorite teacher.

by Candy Barnes

My favorite teacher is Mrs. Serfillippi because she gave discipline when it was needed. Even though I was only in first grade when she taught me I still think she's the best teacher ever.

She is assistant principal and I really do respect her. She taught me how to read.

write and not to be shy when I'm near someone. I also got along with the kids in my class, which I wouldn't have without her. She is a good teacher and a kind person in my opinion. Most of the kids are my best friends now, including the boys, and I owe those friendships to her.

by Nicky Day

My favorite teacher is Miss Shultz. Kenny Whaley, Jason Griffin, Brad Larson, Nelson Rivero and me would play football with the rest basketball. One day we were playing and the ball hit and spilled all over her she got mad and made us sit down. She had to sit down and change clothes and when she got back Kenny said Miss Shultz I want to tell you something and then he would kiss her and giggle. She was a nice teacher.

by Larry Underwood

My favorite teacher is Mrs. Jane Thompson she was my third grade teacher at Glades Day. She was Evelyn Barett when you needed her. She has known me since I was a baby. My dad does real estate with her husband. I really do love her. She would give you candy

and she helped me pass to fourth grade.

by Patricia Rana

My favorite teacher is Mrs. Green. I like the way she teaches subjects. She goes over what we have read in Science and Social Studies books. She gives us bonus points if anyone enters a contest. She is very helpful. That's why my favorite teacher is Mrs. Green.

by Mark Dexter

My favorite teacher is Ms. Hays. He is nice and sometimes funny. He tells us stories about things we are learning. During P.E. he shows us how to play new games that we don't know. He doesn't yell at us even if we forget our homework. We do worksheets to help us learn, and they are fun to do. He makes going to school at lot more fun and easier for me.

by Lisa Kimmel

My favorite teacher is Sharon Allen. She's very nice, she helps you with your problems and she explains your problems to you, and she tell you what assignment you are to do for that day, that's why I think Sharon Allen is my favorite teacher.

by Katrina McCoy

My favorite teacher is Mrs. Green because she is nice and patient. She likes to joke but she can teach a lot.

She likes to teach you using examples and putting them in our point of view. Mrs. Green will give you as many chances as she can, but she is also strict.

Mrs. Green will give you extra credit if you go to games or participate in school activities. She even let us participate in activities.

Mrs. Green likes to teach people who want to learn. She also likes to teach Science, Math and Social Studies.

by Jody Boghild

Mr. Gary Blake is my favorite teacher. He has taught me everything I know today. All of the teaching methods are Spelling, Math, and English and many other things. All the activities in school he played was basketball, football and basketball.

He helped with so many things. I will always remember you. He's the nice's teacher I've ever had. He has been to good to me and a lot more. I love you Mr. Blake and I will always remember you. That's my favorite teacher. Nd I will never forget Ms. Blake because I love you. When we have a problem he has the answer. Don't forget I still love you.

by Latonia Lechelle Bailey

My favorite teacher is Mrs. Frost from Gladesview Elementary. She was my teacher in kindergarten. She's my favorite teacher because she's kind, nice, considerate, and intelligent. She helped me on my way up to sixth grade. She taught me my first words and my numbers and alphabet. My friends and I had fun with her.

We had parties and all sorts of activities like games, carnivals and movies. We had art and played music.

All the other teachers were nice like Mr. Boldin our P.E. Teacher, Mrs. Todd, our assistant principal and Mr. Stevens our principal. That's why I like Mrs. Frost.

by Edna Henderson

My favorite teacher is Miss Little. Sometimes she would let us eat candy in the class and let us play outside for a long time. She was sometimes mean when we acted up. She let us go get water when we wanted to. One day when the people came to grade the school we were jumping up and down and she said "sit down."

by Michelle Lester



TWO POINTS! That's what this participant in the Special Olympics is hoping for as he releases the ball during Saturday's events in the Glades Central Gymn.

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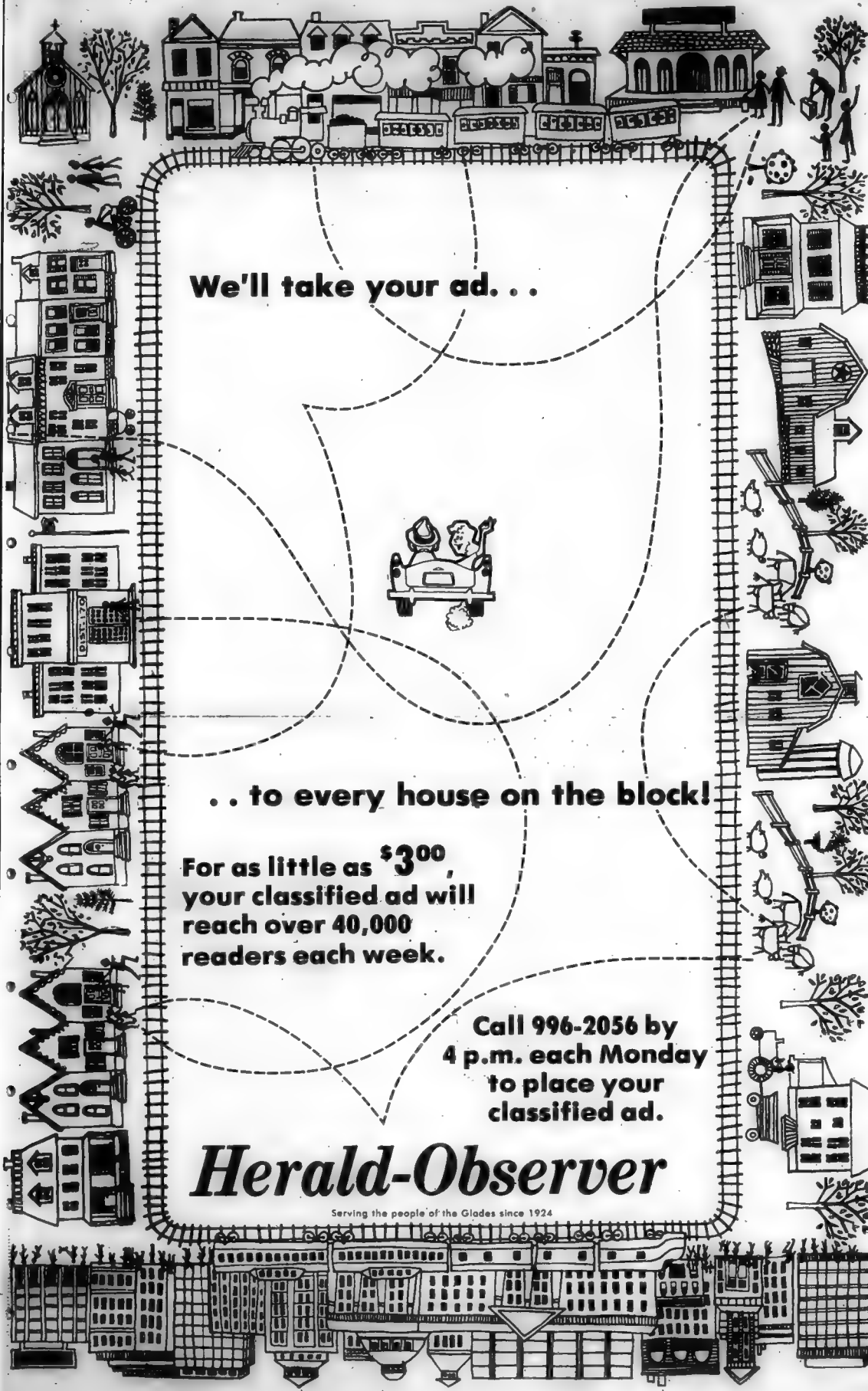
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Association holds meeting
The Greater South Florida District Association met Nov. 4, with Moderator J. B. Adams presiding. The association held its initial meeting 42 years ago.
Rev. J. B. Adams has held the Moderatorship for 32 years, and was re-elected during this session.
Pastor Leon Campbell of Mt. Calvary Baptist Church Redeemerist Church was elected as second vice moderator of this greater South Florida Association. Rev. Campbell is the husband of Mrs. Arlene Campbell.
He has served the churches named above for almost eight years.
by Michelle Lester

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Pahokee upsets Raiders

By JEFF BROWN

PAHOKEE - Pahokee upset Glades Central-14-6 Friday the 13th in the Annual Glades Football Classic and kept the trophy representing supremacy in the series for one more year.

Every year, fans watch the rivalry renew itself. As in most years, the 1981 version of the Classic offered some surprises.

Pahokee was a strong contender for its district title, but will be sitting home when the state playoffs begin Nov. 27 due to a narrow loss to Clewiston.

Since then, Pahokee has played like a team which is playoff bound, despite the 3-5 record they had compiled going into Friday's game.

Meanwhile, Glades Central - with the exception of several games when it found itself upset - has rolled over opponents regularly this year and won its district championship early.

But since the Raiders clinched their district (the same night Pahokee was eliminated from their's), the steamroller has become more of a rolling pin. Losing games in the second half, getting penalized for yardage at crucial moments in the game characterized the Raiders' late season play.

The Raiders' 6-3 record and district title may have indicated a

better club than the one which took the field in Pahokee last Friday night.

Still, both coaches expected the unexpected going into the game.

Pahokee Coach Sandy Hyneman said that when the two got together, you can "throw the book out the door."

Raider Coach Ben McCoy was expecting a game with a lot of "contact and hitting."

They were not disappointed. It was a hard fought game, but when the dust had finally settled, the Raiders were heading back to Belle Glade - without the Glades football trophy.

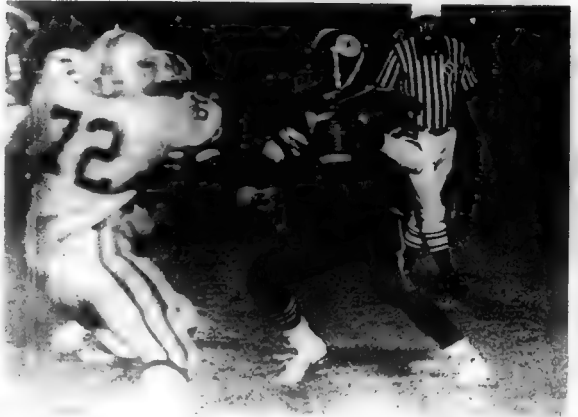
The final score was 14-6. Pahokee upped its record to 4-5 with one game left in the season.

Forget that Pahokee is not going to post-season play. Forget that even if Pahokee wins this week, it still finished the season with a .500 record.

Last week's victory made the season for the Blue Devils a success, according to Devil Coach Sandy Hyneman.

"This made our season, right here," said Hyneman. "Anytime you beat Glades Central, it means something. This corrects a lot of bad

(Continued on Page 5)



Staff photo by Jeff Brown

PAHOKEE quarterback Antonio Wilson looks into the teeth of the Glades Central defense as he tries to get off a pass Friday

night. The 13th turned out to be a jinx for the Raiders as they lost for the second straight year to the Blue Devils.

Gators celebrate homecoming with rout

By DENISE MATFIELD

The Glades Day School Gators had two events to celebrate Friday night as they defeated the Moore Haven Terriers 35-6 and crowned Homecoming Queen Tammy Scruggs.

In a pre-game Homecoming parade the different classes paraded their "Gators Go Country" floats around the field. In the Junior High category the winning float belonged to the eighth grade with ninth and seventh coming in second and third.

The sophomores won first place in the high school division. The juniors came in second and the seniors third.

When half-time came the three queen candidates Cheryl Hooker, daughter of Mr. and Mrs. Robert Hooker; Paige Poole, daughter of Mr. and Mrs. J. D. Poole; and Tammy Scruggs, daughter of Mr. and Mrs. Sam Scruggs, Jr., were escorted to the field.

When her name was announced as the 1981 Homecoming Queen Tammy gave a squeal of half-belief and squeezed the arm of her escort, Paul Allen.

She stepped forward with moist eyes and was crowned by last year's queen, Diana Morgan.

The victory for the Gators was an easy one as their offense was able to

break through the Terrier defense. Tobin Vanscoy, a senior running back, carried the ball for three Gator touchdowns.

The Gators played a fast rushing game and Vanscoy, the main ball carrier, was able to rack up more than 200 yards in 20 plays.

Gators Julio Rivas, Andy Fontaine, Brian Carter, and Scott Meredith made key tackles to keep the Moore Haven rushing down and sacked the Terrier quarterback five times during the game.

A NOTE OF INTEREST

Glades Day School crowned its first homecoming queen in 1974. She was Twila Scruggs, sister of this year's queen. Both of the Scruggs sisters were also selected Miss Senior by their Gator classmates.

The Gators got on the board first with a touchdown run by Quarterback Raul Garcia. A rush by Vanscoy brought the ball to the four yard line and Garcia carried it over. Before the second quarter ended Vanscoy carried the ball over the line on the fourth down to make the score 12-0. They ran for the conversion and upped the score to 14-0.

(Continued on Page 3)



HOMECOMING queen candidates have the honored seat at the 50-yard line. From left: Cheryl Hooker, Paige Poole, and Tammy Scruggs.

For the record...

PAHOKEE HIGH SCHOOL BLUE DEVILS

DATE	OPPONENT	SCORE
Sept. 11	Cardinal Newman	6-10
Sept. 25	Westwood	0-14
Oct. 2	Fort Pierce Central	0-11
Oct. 9	Forest Hill	20-00
Oct. 16	Clewiston	15-19
Oct. 23	Jupiter	10-13
Oct. 30	Immokalee	7-0
Nov. 6	Boca Raton	6-9
Nov. 13	Glades Central	13-6
Nov. 20	North Shore	Home

CHRISTIAN DAY CRUSADERS

DATE	OPPONENT	SCORE
Sept. 12	Okeechobee JV	6-12
Sept. 18	LoRelle	0-00
Sept. 25	St. Edwards	6-12
Oct. 2	Gold Coast Christian	38-0
Oct. 10	Barnett Christian	10-6
Oct. 16	Bishop Ware	6-0
Oct. 23	St. Edwards	0-0
Nov. 7	Boca Academy	0-41
Nov. 14	Lake Highland	0-88

GLADES CENTRAL RAIDERS

DATE	OPPONENT	SCORE
Sept. 11	Fort Pierce	3-6
Sept. 18	North Shore	39-6
Sept. 25	Apalachicola	30-0
Oct. 2	Central Hillsboro	45-14
Oct. 9	Twin Lakes	19-0
Oct. 16	Atlantic	35-7
Oct. 23	Jacksonville	14-20
Oct. 30	Suncoast	13-14
Nov. 6	Fort Pierce Westwood	7-0
Nov. 13	Pahokee	6-14

GLADES DAY GATORS

DATE	OPPONENT	SCORE
Sept. 11	St. Edwards	6-14
Sept. 18	King's Academy	25-9
Oct. 2	Seminole School	15-17
Oct. 9	Pahokee Pacific	17-15
Oct. 16	St. Edwards	48-7
Oct. 23	Fort Pierce	28-0
Oct. 30	Immokalee	30-6
Nov. 6	Fort Pierce Westwood	21-35
Nov. 13	Apalachicola	Home
Nov. 20	Shorecrest Prep	Away

CDS suffers crushing loss in season finale

By JEFF BROWN

Christian Day Crusaders ended their season Saturday, November 14 the same way they started it: with a loss.

This wasn't just any loss though. It was a BIG loss.

Lake Highland was the eighth ranked class 1A team in the state. After last week, they may have gone up a notch.

Lake Highland beat the Crusaders with the brutal score of 55-0. You read it correctly, 55-0.

Like the speed limit that saves lives, Coach Woody Salvatore didn't have much to say about the game.

"We should have played a lot better," Salvatore commented on the effort which saw the Crusaders gain 17 total yards as opposed to 287 by their opponent.

Part of the problem may have been the loss of several players, ac-

cording to Salvatore.

"We lost about four players due to injuries and grades," said Salvatore. "It may have been hard for them to get themselves up for the game under that circumstance."

One of those four players was Tippo Paetz, the young quarterback who managed to post some impressive statistics for a rookie with a 5-6 team. Paetz injured himself in school and had to undergo surgery.

Luis Garcia quarterbacked for the Crusaders, throwing the ball nine times and completing three for 29 yards and one interception.

Garcia also ran the ball 12 times, losing six yards. He was sacked eight times.

Juan Armas picked up 15 yards in three carries, while James Barnwell carried the ball 10 times for three yards total. Ricky McCroan carried

(Continued on Page 5)

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Herald-Observer

The Sports Front

VOLUME 44, NUMBER 1

THURSDAY, NOVEMBER 19, 1993

BELLE GLADE-PAHOKEE, FL.

Pahokee upsets Raiders

By JEFF BROWN

PAHOKEE — Pahokee upset Glades Central 14-6 Friday the 13th in the Annual Glades Football Classic and kept the trophy representing supremacy in the series for one more year.

Every year, fans watch the rivalry renew itself. As in most years, the 1981 version of the Classic offered some surprises.

Pahokee was a strong contender for its district title, but will be sitting home when the state playoffs begin Nov. 27 due to a narrow loss to Clewiston.

Since then, Pahokee has played like a team which is playoff bound, despite the 3-5 record they had compiled going into Friday's game.

Meanwhile, Glades Central — with the exception of several games when it found itself upset — has rolled over opponents regularly this year and won its district championship early.

But since the Raiders clinched their district title the same night Pahokee was eliminated from their's, the steamroller has become more of a rolling pin. Losing games in the second half, getting penalized for yardage at crucial moments in the game characterized the Raiders' late season play.

The Raiders' 6-3 record and district title may have indicated a

better club than the one which took the field in Pahokee last Friday night.

Still, both coaches expected the unexpected going into the game.

Pahokee Coach Sandy Hyneman said that when the two get together, you can "throw the book out the door."

Raider Coach Ben McCoy was expecting a game with a lot of "contact and hitting."

They were not disappointed. It was a hard fought game, but when the dust had finally settled, the Raiders were heading back to Belle Glade — without the Glades football trophy.

The final score was 14-6. Pahokee upped its record to 4-5 with one game left in the season.

Forget that Pahokee is not going to post-season play. Forget the season. Even if Pahokee wins this week, it still finished the season with a 500 record.

Last week's victory made the season for the Blue Devils a success, according to Devil Coach Sandy Hyneman.

"This made our season, right here," said Hyneman. "Anytime you beat Glades Central, it means something. This corrects a lot of bad [Continued on Page 5]



PAHOKEE quarterback Antonio Wilson looks into the teeth of the Glades Central defense as he tries to get off a pass Friday

night. The 13th turned out to be a jinx for the Raiders as they lost for the second straight year to the Blue Devils.

Staff photo by Jeff Brown

Gators celebrate homecoming with rout



HOMECOMING queen candidates have the honored seat at the 50-yard line. From left: Cheryl Hooker, Paige Pool, and Tammy Scruggs.

By DEBBIE HATFIELD

The Glades Day School Gators had two events to celebrate Friday night as they defeated the Moore Haven Terriers 35-6 and crowned Homecoming Queen Tammy Scruggs.

In a pre-game Homecoming parade the different classes paraded their "Gators Go Country" floats around the field. In the Junior High category the winning float belonged to the eighth grade with ninth and seventh coming in second and third. The sophomores won first place in the high school division. The junior came in second and the seniors third.

When half-time came the three queen candidates Cheryl Hooker, daughter of Mr. and Mrs. Roger Hooker; Paige Pool, daughter of Mr. and Mrs. J. D. Pool; and Tammy Scruggs, daughter of Mr. and Mrs. Sam Scruggs, Jr., were escorted to the field.

When her name was announced as the 1993 Homecoming Queen Tammy gave a squeal of half-belief and squeezed the arm of her escort, Paul Allen.

She stepped forward with a smile and was crowned by last year's queen, Diana Morgan.

The victory for the Gators was an easy one as their offense was able to

break through the Terrier defense. John Vanscoy, a senior running back, carried the ball for three Gator touchdowns.

The Gators played a fast rushing game and Vanscoy, the main ball carrier, was able to rack up more than 200 yards in 20 plays.

Gators Julio Rivas, Andy Fontaine, Brian Carter, and Scott Meredith made key tackles to keep the Moore Haven rushing down and saved the Terrier quarterback five times during the game.

A NOTE OF INTEREST

Glades Day School crowned its first homecoming queen in 1974. She was Paula Scruggs, sister of this year's queen. Both of the Scruggs sisters were also selected Miss Senior by their Gator classmates.

The Gators got on the board first with a touchdown run by Quarterback Paul Garcia. A rush by Vanscoy brought the ball to the four yard line and Garcia carried it over.

Before the second quarter ended Vanscoy carried the ball over the goal line for the fourth time to make the score 12-0. They ran for the conversion and upped the score to 14-0.

[Continued on Page 8]

For the record...

PAHOKEE HIGH SCHOOL BLUE DEVILS

Sept. 11: Cardinal Newman	6-10
Sept. 25: Westwood	0-14
Oct. 2: Fort Pierce Central	0-11
Oct. 9: Forest Hill	20-00
Oct. 16: Clewiston	18-19
Oct. 23: Jupiter	19-13
Oct. 30: Immokalee	7-0
Nov. 6: Boca Raton	14-6
Nov. 13: Glades Central	14-6
Nov. 20: North Shore	Home

CHRISTIAN DAY CRIMINALS

Sept. 12: Okeechobee JV	3-6
Sept. 18: LaBelle	6-12
Sept. 25: St. Edwards	0-60
Oct. 3: Gold Coast Christian	6-12
Oct. 10: Berean Christian	28-0
Oct. 16: Bishop Verot	13-6
Oct. 29: St. Edwards	6-49
Nov. 7: Boca Academy	6-41
Nov. 14: Lake Highland	6-41

GLADES CENTRAL RAIDERS

Sept. 11: Fort Pierce	6-4
Sept. 18: North Shore	3-5
Sept. 25: Jupiter	29-6
Oct. 2: Cardinal Newman	32-0
Oct. 9: Twin Lakes	45-14
Oct. 16: Atlantic	49-0
Oct. 23: Lake Worth	35-7
Oct. 30: Suncoast	14-20
Nov. 6: Fort Pierce Westwood	13-14
Nov. 13: Pahokee	7-0
	6-14

GLADES DAY GATORS

Sept. 11: Ft. Lauderdale Pine Crest	6-14
Sept. 18: King's Academy	26-9
Oct. 2: Benjamin School	15-17
Oct. 9: Lake Placid	17-15
Oct. 16: Boca Raton	48-7
Oct. 23: John Correll	28-0
Oct. 30: Westminster Academy	50-6
Nov. 6: Frostproof	21-33
Nov. 13: Moore Haven	Home
Nov. 21: Shorecrest Prep	Away

CDS suffers crushing loss in season finale

By JEFF BROWN

Christian Day School Gators ended their season Saturday, November 14, the same day they started with a loss.

This wasn't just any loss though. It was a BIG loss.

Lake Highland was the eighth ranked class 1A team in the state. After last week, the max have gone up a notch.

Lake Highland beat the Crusaders with the brutal score of 27-0. Yes, you read it correctly.

Lake the speed limit, that was the score. Coach Woody Salvatore didn't have much to say about the game.

"We should have played a lot better," Salvatore commented on the effort which saw the Crusaders gain 17 total yards as opposed to 28 for their opponent.

Part of the problem may have been the loss of several players —

according to Salvatore.

We lost about four players due to injuries and grades," said Salvatore.

It may have been hard for them to get themselves up for the game after last circumstance.

One of those four players was Tipu Paetz, the young quarterback who managed to post some impressive statistics for a rookie with a 3-6 team. Paetz injured himself in school and had to undergo surgery.

Thus Garcia quarterbacked for the Crusaders, throwing the ball nine times and completing three for 29 yards and one interception. Garcia also ran the ball 12 times, losing six yards. He was sacked eight times.

Dan Armas picked up 15 yards in three carries, while James Barnwell carried the ball 10 times for three yards total. Ricky McCroon carried [Continued on Page 5]

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FRESH
FLA. TANGELOES 6 for 78¢
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FRESH
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VANSCHOY SWEEPS (44) sweeps around the Terrier defense with the aid of Julio Rivas (22) and Davy Haynes (31).



QUEEN AND COURT 1981 Homecoming Queen Tammy Scruggs and escort Paul Allen (middle) is presented to the Gator audience. On the left is Paige Poole and

Homecoming

Continued from Page 1.

In the third quarter, a 38-yard pass from Garcia to Tom Wilson increased the lead 20-0. Todd Kroesen's kick was good to make it 21-0.

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Vanschoy teamed up again with Kroesen in the fourth quarter for the Gator's last points to make the score 35-0.

With less than two minutes left in the game, Moore Haven capitalized on a fumbled punt and Terrier Richard Peterson ran 85 yards to get the Terriers on the board.

	MH	GD
First downs	9	11
Rushing	93	311
Passing yards	66	55
Passes	7-15-1	3-9-0
Fumbles lost	2-0	3-1
Punts (No.-Avg.)	3-29.0	3-35.0
Penalties	3-25	4-30

Moore Haven Glades Day

0 0 0 0 — 0
0 14 14 4 — 33

GD — Garcia 4 run (run failed)
GD — Van Schoy 8 run (Van Schoy)
GD — Wilson 38 pass from Garcia (Kroesen kick)
GD — Van Schoy 3 run (Kroesen kick)
GD — Van Schoy 3 run (Schlechter kick)
MH — Peterson 80 kickoff return (kick blocked)

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A HAPPY HOMECOMING QUEEN Tammy Scruggs and escort Paul Allen.

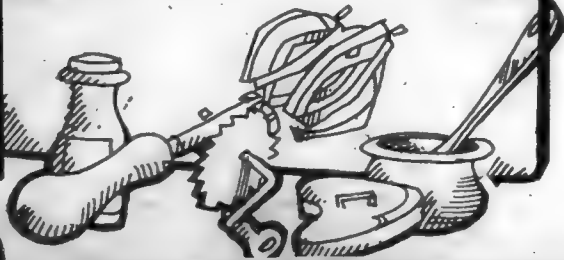


TAMMY SCRUGGS is crowned the 1981 Homecoming Queen by last year's Queen Diana Morgan.



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Fondue Pots	Royals
Glassware	Bond Street Jewelers
Gift Certificate	LaCaridad Variety Store
Flower Arrangement	Clewiston Florist
12 - 14 Lb. Ham	Food Center - Belle Glade
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Gift Certificate	T & O Cleaners
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Supplement to The Clewiston News,
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Belle Glade Herald,
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NOVEMBER 18, 1981



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Continued from Page 1

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GD — Van Scoy 3 run (Schlechter
kick)
MH — Peterson 80 kickoff return
(kick blocked)

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escort Scott Meredith and to the right of Tammy is Cheryl Hooker and escort Julio Rivas.

On the left is Paige Poole and



A HAPPY HOMECOMING QUEEN Tammy Scruggs and escort Paul Allen



TAMMY SCRUGGS is crowned the 1981 Homecoming Queen by last year's Queen Diana Morgan.

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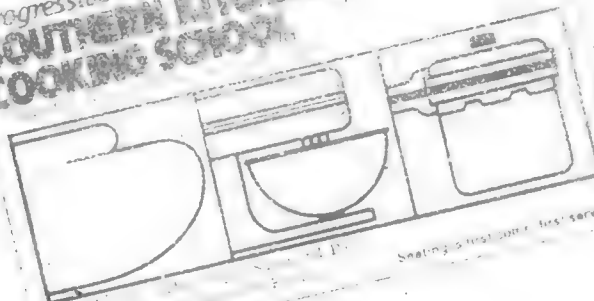
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12 - 14 Lb. Ham	Food Center - Belle Glade
Seafood Dinners	Glades Restaurant
Banana Split	Ice Cream Stop
Dinner for 2	Old South Bar-B-Q Ranch
Gift Certificate	Raggedy Dan's
Gift Certificate	T & O Cleaners
7 Speed Blender	Ben Franklin
500 Lbs. Fertilizer	Mancils Feed & Supply
Everglades Seasoning	Trading Post
Cosmetic Travel Bag	Merle Norman
Gift Certificate	Winn Dixie
Gift Certificates	U-Save
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Fall Wreath	Moore Haven Florist and Gift Shop
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Craft Gift	Hardys Arts & Crafts
Facial	Mary Kay Cosmetics
20 Bags of Groceries	U-Save
Gas Grill	Glades Gas



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ROXANNE BOUNDS

Southern Kitchens Cooking School program coordinator

"The entire United States is my hometown," says Roxanne Bounds, program coordinator for the SOUTHERN KITCHENS Cooking School. "Travel is nothing new to me. But it's still as much fun as ever. Maybe more."

Roxanne's father was an Air Force officer and Roxanne had travelled from Australia to Michigan before she became a student at the University of Alabama.

"I guess I consider the South my true home because both my parents are from Birmingham, and I used to visit my grandmother every summer and get filled up on that good old Southern home cooking."

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As both business person and consumer, Roxanne understands the sponsors' needs and the public's expectations. She was director of the Consumer Protection Bureau on the University of Alabama campus for two years and also the recipient of Marketing Association awards for outstanding contributions to marketing.

"The best part of my job, as far as I'm concerned, is meeting new people. I always feel that I've made a new friend, not just met a new person. I live here in the South by choice, not just because I've never seen other parts of the United States. I think Southern people are the friendliest in the country — perhaps in the world."

"Our SOUTHERN KITCHENS Cooking School is geared toward the Southern market in that we try to

demonstrate recipes that will appeal to Southerners. At the same time, we try to demonstrate new kitchen techniques that will help people save time. All of our recipes are easy so that working housewives can enjoy them, too. And working husbands," Roxanne adds with a smile.

Be sure to attend to cooking school and meet Roxanne Bounds and other members of the SOUTHERN KITCHENS Cooking School staff.

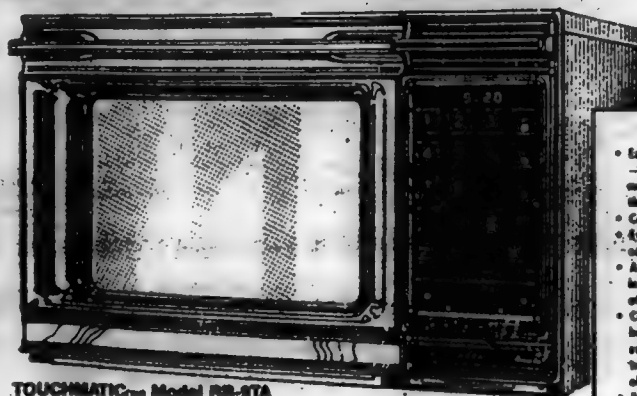


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THE
AXE
TEST

After Radarrange Ovens passed a series of 21 torture tests, the U.S. Government granted Amana an exemption from displaying a warning label on the door of all "BX" series Radarrange Ovens (and derivative models).

In one of these brutal tests, Amana actually hit the door and front frame with an axe — a 60 foot-pound impact! And after every test, the Amana oven did not allow microwave leakage in excess of the Federal standard. Because the patented Amana Cooks Bear Seal reflects microwaves back into the oven.

No other microwave oven manufacturer in the world has earned this U.S. Government exemption.

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- A wide range of Cookmatic power levels because different foods cook best at different speeds.
- Cooks by memory. Remembers to defrost, hold, and cook. Or it can automatically switch from time to temperature controlled cooking — and change power levels in the process.
- Oven remembers the time of day.
- 700 watts of cooking power cooks meat foods in just one-fourth the usual time — with 50% to 75% less energy than conventional electric range.
- Stainless steel interior.

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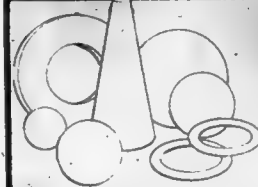
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THE SOUTHERN KITCHENS COOKING SCHOOL

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Roxanne adds with a smile: "We try to attend to cooking class members' needs, too."

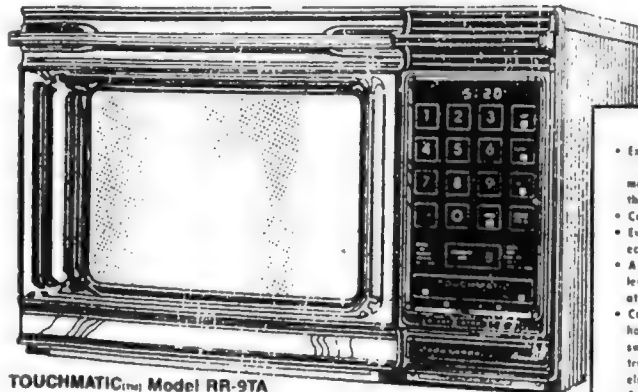


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No other microwave oven manufacturer in the world has earned this U.S. Government exemption.

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- A wide range of Cookmatic™ power levels because different foods cook best at different speeds.
- Cooks by memory. Remembers to defrost, hold, and cook. Or it can automatically switch from time to temperature controlled cooking — and change power levels in the process.
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- 700 watts of cooking power cooks most foods in just one fourth the usual time with 50% to 75% less energy than conventional electric range.
- Stainless steel interior.

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**SOUTHERN KITCHENS
COOKING SCHOOL
HOME ECONOMIST**

Some people know from an early age just what they want to do with their lives, and Linda Ullian of the SOUTHERN KITCHENS Cooking School is a classic example. Even as a child, Linda's interest in food and nutrition had begun to blossom as she helped her mother and grandmother prepare meals for the family.

Blend any quantity of kitchen talent with an equal amount of desire to travel and you have the ideal SOUTHERN KITCHENS Cooking School home economist. Season with a friendly, helpful personality, garnish with showmanship, and you have Linda Ullian. Add an irresistible topping, add lots of intelligence.

Linda is an honors graduate of Florida State University, where she majored in food and nutrition. Despite her youth, Linda is a veteran home economist and held several positions of responsibility at Florida State University, with the Florida Extension Service, and with the Brevard Hospital in Melbourne, Florida.

Relating to an audience of a thousand or more people during the Cooking School show is the challenge that Linda loves best.

"The evening should be entertaining as well as instructive," Linda says. "Trying to become friends with a large audience may sound like an impossible task, and if you don't do it right, the interchange can seem very impersonal. But I can usually get a feel for my audience right away, and then I like to perform to their tastes."

During the course of the program, several members of the audience are invited onstage to sample the dishes prepared. Linda feels that this helps strengthen the rapport between herself and the audience.

"I really enjoy travelling to new places, meeting new people and trying new recipes," Linda says. "I love the



LINDA ULLIAN

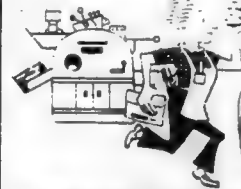
feeling that I'm constantly learning new things. Every part of the South has its own subtle differences, its own charm. The food is part of that localized atmosphere, so I always come away from a place with a sense of having learned something myself. I'd hate to think of myself as just a wind-up recording who talks and teaches well but never listens. I don't think we'd be as well received as we are if that were the case."

Travelling for the SOUTHERN KITCHENS Cooking School requires a lot of time, but in her off hours, Linda enjoys seafood and sunshine, horseback riding, swimming, tennis, and shopping for antiques.

You won't want to miss the show. It's a real evening out that you can bring back home with you.



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First Place Winners



1st Place — MEAT
SHARON E. HOWLING

SHARON'S

MACARONI & CHEESE SOUFFLE

Muellers Sea Shell Macaroni — 8 oz.
Kraft - Mild Cheddar Mozzarella Cheese — 7 oz.
Kraft - Colby Natural Cheddar Cheese — 8 oz.
Margarine — 1/4 cup
Morton's Nature Seasoning — 2 tsp.
Large Eggs — 8
Kraft Real Mayonnaise — 1 cup
(Serves: 6)

While cooking macaroni according to directions on box, grate and mix together the mozzarella and cheddar cheese.

Mix cooked macaroni, margarine, cheese and seasoning together.

In a separate bowl blend eggs and fold in mayonnaise.

Fold egg and mayonnaise mixture into the macaroni mixture.

Place mixture into a 2 quart casserole dish and bake uncovered in a preheated oven for 45 minutes at 300° or until golden brown and firm.

1st Place — VEGETABLE

DONIS SLUSSER

BROCCOLI CASSEROLE

1 can Campbell's mushroom soup
2 boxes frozen chopped broccoli — thawed
1 cup KRAFT real mayonnaise
2 eggs — well beaten
1 medium onion — chopped

1 cup grated sharp cheese
1/2 package Pepperidge Farm cornbread stuffing
salt and pepper to taste
3/4 stick margarine
Combine broccoli, KRAFT Real Mayonnaise, mushroom soup, beaten eggs, chopped onion, salt and pepper. Pour into casserole dish. Melt margarine and mix with stuffing. Evenly distribute mixture on top. Bake 350 degree.

1st Place — DESSERT

JAIME STEVENS

BUTTERMILK CHOCOLATE CAKE

CAKE

4 Tbsp. Hershey's cocoa
2 cups flour
2 cups sugar
1 tsp. baking soda
2 sticks margarine
1 cup water
1/2 cup buttermilk
1 tsp. vanilla

FROSTING

4 Tbsp. Hershey's cocoa
4 Tbsp. milk
1 stick margarine
1 tsp. vanilla
1 box 10 XXXX Confectioner's Sugar
1 cup nuts, if desired

Preheat oven to 350 degrees. Grease a 9x13 (lasagna) pan.

CAKE:

Mix and set aside in large bowl:
2 cups self rising flour
2 cups sugar
1 tsp. baking soda
In sauce pan:
2 sticks margarine
1 cup water
4 Tbsp. HERSHEY'S cocoa
Melt shortening and bring to a boil.
While shortening is melting:
Mix 1/4 cup buttermilk and 2 beaten eggs to flour mixture. Stir well and add 1 tsp. vanilla.
Add boiled shortening/chocolate mixture. Again, stir well.
Place in pan and bake for 30 minutes.

FROSTING:

When cake is approximately 15 minutes from being done...in same saucepan:
1 stick margarine
4 Tbsp. HERSHEY'S cocoa
6 Tbsp. milk
Bring to boil and boil for 30 seconds.
Add: 1 tsp. vanilla and 1 box of 10xxxx confectioner's sugar. (Add 1 cup chopped, if desired, after sugar is completely mixed in)
Stir well to mix sugar so that there are no lumps, frost cake immediately.
Cool completely. Frosting becomes fudge on top and down for about 1/4 inch.

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DAN MCCARTHY and Linda Ullian, home economist, look over the Amana radar range that will be on display in the Glades Gas booth at the Third Annual Cooking School sponsored by the Clewiston News and The Progressive Farmer Southern Kitchens Cooking School.



FAR EAST SOUFFLE ADD ELEGANCE TO ECONOMY MEALS

Even with the rising costs of eggs, the price per pound still makes them more economical than many meats, fish and poultry. And eggs are an excellent source of protein so they make a good main dish substitute.

There are numerous ways of serving eggs but one of the most elegant is in a souffle. Often shyed away from, souffles are actually quite easy to prepare. There is one rule of thumb, however...serve immediately. It is better for family and friends to wait than for you wait for them.

Far East Souffle, with the addition of cooked rice, curry powder and chopped onion, quickly changes the basic cheese souffle into a delicious international treat. Campbell's Condensed Cream of Mushroom Soup takes the work out of the preparation and imparts a mild flavor of its own. Serve this luscious souffle with Almond-Shrimp Sauce, a tasty combination of lightly browned chopped almonds and Campbell's Condensed Cream of Shrimp Soup. (Just one of the many flavorful sauces that can be prepared economically with condensed soups.)

Once you've tried Far Souffle and have seen how easy it is to make, you'll want to serve souffles more often. Make your own creations by changing the spice or varying the sauce. Either way, souffles will soon become a favorite for family and guests, alike.

FAR EAST SOUFFLE

6 eggs, separated
1/4 cup chopped onion
2 tsp. curry powder
2 T. butter or margarine
1 can (10 3/4 oz.) Campbell's Condensed Cream of

Mushroom Soup

1 c. shredded sharp process cheese

1 1/2 c. cooked rice

Beat egg yolks until thick and lemon-colored. In saucepan, cook onion with curry in butter until tender. Blend in soup and cheese; heat slowly until cheese melts. Stir occasionally. Remove from heat; stir yolks into hot soup mixture. Stir in rice. In large bowl, beat egg whites until stiff; fold in soup mixture. Pour into an ungreased 2-quart casserole. Bake at 350°F. for 1 to 1 1/4 hours or until souffle is golden brown. Serve immediately. Serve with Almond-Shrimp Sauce. Makes 4 to 6 servings.

ALMOND-SHRIMP SAUCE

1/4 c. chopped almonds

1 T. butter or margarine

1 can (10 3/4 oz.) Campbell's Condensed Cream of Shrimp

Soup

In saucepan, brown almonds in butter; stir in soup and milk. Heat; stir occasionally. Makes about 1 1/2 cups.

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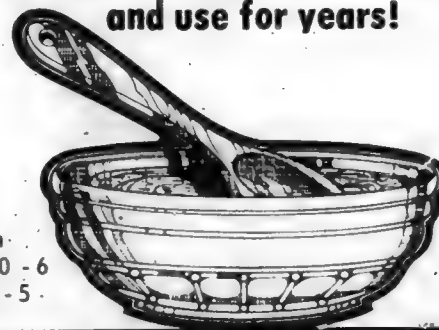
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Second Place Winners



2nd Place — MEAT MRS. R. C. NOWLING

LUNCHEON DISH FOR THE LADIES

2 cups diced cooked chicken or turkey
2 cans (4½ oz. each) chopped ripe olives
1 can (8 oz.) mushrooms, drained
¼ cup chopped onion
½ cup Kraft Real Mayonnaise
1 can Campbell's Condensed Cream of Chicken Soup, undiluted
1 cup commercial sour cream
6 slices white bread (regular, not thin sliced)
Trim crusts from bread and cut into ½" cubes.
Mix all and put in shallow greased baking dish, [approximately 7½" x 12"]. Refrigerate. When ready, cover with foil and bake at 300° for one hour.
(Serves 8)

This is a make it now — Bake it later or o
bake it now — Ideal for one who works.

2nd Place — VEGETABLE MARLE B. KIDD

GARDENER'S CASSEROLE

1 pound zucchini sliced and cooked in boiling salted water until tender & drained
1 can whole kernel corn (16 oz.), drained
2 Tbsp. sour cream
2 Tbsp. flour
¾ tsp. salt
Dash black pepper
2 dashes Tabasco sauce
2 eggs
1 or 2 Tbsp. diced green chiles
½ cup grated cheddar cheese
½ cup buttered bread crumbs
In mixer bowl or blender jar, combine cottage cheese, sour cream, flour, salt, pepper, Tabasco, and eggs. Beat until smooth.
Fold in zucchini, corn, and chiles. Pour into buttered casserole. Top with cheddar cheese and buttered bread crumbs.
Bake 45 minutes in preheated 350° oven.
Makes four main dish servings or 6 protein-rich vegetable servings.

2nd Place — DESSERT MRS. DAVID C. RIFE (Marguerite)

PEANUT BUTTER PIE

1 cup Karo Syrup

1 cup sugar
½ teaspoon vanilla
3 eggs, slightly beaten
½ cup creamy peanut butter
unbaked pie shell

Blend filling ingredients. Pour into unbaked pie shell. Bake at 400 degrees for 15 minutes. Reduce heat to 350 and bake 30-35 minutes longer. Filling should appear slightly less set in center than around edge.

PASTA SHOWS ITS COLORS

Second only to music and art, Italy has given the world pasta. Granted, there are purists who recall that pasta was actually invented by the Chinese, but it took the Italian creativity to develop this modest staple to the dazzling array of sizes, shapes and even colors enjoyed today.

Every family has its favorite recipe for spaghetti with tomato sauce. This is one dish that appeals to children and adults alike. For greater variety, economy and nutrition, there are countless other pasta dishes to try.

Hamilton Beach shows how easily these basic recipes can be altered, adapted and served up a variety of colorful ways.

The elegant fettuccini with the addition of even left-overs such as peas and ham diced swiftly in a Food Processor achieves new gustatory heights with a no-cook creamy sauce to become "Fettuccini Forestiere." That often maligned

vegetable, spinach, is disguised to fool even the most astute child with green noodles topped with a favored meat and tomato sauce.

Pesto, that seasonal delight that depends upon fresh basil leaves, is shown in subtle variations with bases ranging with watercress to broccoli to spinach or parsley without losing its well-earned reputation for a spectacular one-dish meal.

The use of fresh ingredients; grated Parmesan cheese, olive oil, basil or blend of cheeses, melted butter and oil whipped up in minutes in a blender.

The addition of peas, mushrooms and ham raises this modest dish to a creation known as Fettuccini Primavera. Any number of vegetables and herbs, even left-overs can be used to make this delectable one-dish meal.

Pesto sauce, that seasonal delight that depends upon fresh basil leaves, is no longer a major undertaking when leaves and pine nuts are ground in a Food Processor or blender. Variations on this delicacy can substitute broccoli, spinach, watercress for fresh basil with equally delicious results.

The busy cook can use her own creativity much as the Italians have over the centuries in experimenting with various flour bases for pasta as well as unusual shapes.



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Recipe for finding a place to live..

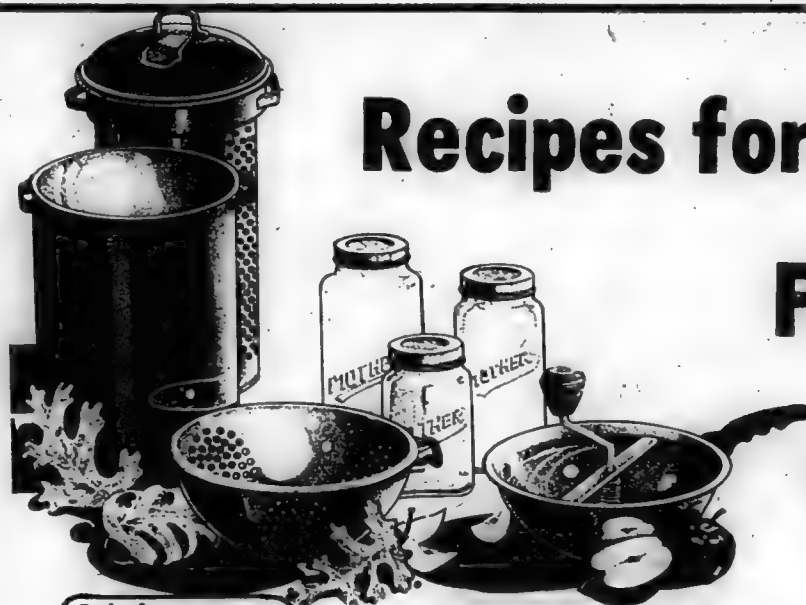
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Howard E. Kurtz
Chairman of the Board
& President

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Miller Couse
Vice President

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Mona Rader
Vice President
& Cashier

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Growing Money . . .

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When you open a passbook savings account with **First Bank of Clewiston** your money earns 5 1/4% interest, compounded daily. All accounts are insured by **FDIC** UP TO \$100,000. A **First Bank of Clewiston** savings account is a wise way to make dreams come true. Take it from the bank that's been helping people for a long time — **First Bank of Clewiston**, the savings people.



Don Shivers
Asst. Vice President



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pasta, cont'd.

The basic red, white and green sauces, too, can present new avenues for experimentation without breaking either a diet or food budget.

FETTUCINE PRIMAYERA

- 1 C. grated Parmesan cheese
- ½ C. peas
- ½ C. cubed ham
- ½ C. sliced mushrooms
- 1½ C. heavy cream

¼ C. butter
ground pepper
nutmeg

Using steel blade in Food Processor, grate cheese. Change to slicing disc and slice

mushrooms. Cube ham. Melt butter in a large skillet. Add ¼ cup cream, peas, ham and mushrooms and simmer. Cook fettuccine according to directions. Drain and transfer to skillet with cream mixture. Toss briefly, add remaining cream, grated cheese, salt to taste, pepper and nutmeg. Serve immediately.
Serves 8

"SECOND OLDEST FORM OF COOKING WITH A MODERN TOUCH — THAT'S SLOW COOKERS

Slow cooking — simmering at low heat for a long time — is probably the second oldest form of cooking (the first being roasting over an open fire). Archaeological evidence suggests that this type of cooking dates as far back as 25,000 B.C. In colonial America, slow cooking evolved into the one-pot meat simmered slowly over the hearth in a large cast iron kettle.

The Crock Watcher is today's updated version of old-fashioned slow cooking method. Further, it gives new freedom. Simply combine the ingredients as specified, set the dial to the desired temperature, and the cooking takes care of itself.

Slow cookers have economical features in that they can utilize cheaper cuts of meat and consume less energy than a stove or oven.

Meats and vegetables retain nutritive value and flavors.

BEER STEW

- 3 T. cooking oil
- 4 large onions, sliced
- 4 lbs. stew beef, cut in 1-inch cubes
- ¼ cup flour
- 1 tsp. salt
- ¼ tsp. pepper
- 1 bay leaf
- ¼ tsp. thyme
- 1-7 oz. can or bottle beer
- 2 tsp. instant beef bouillon granules dissolved in ¼ cup water

Combine onions and cooking oil in removable liner. Place liner in base. Cover and cook on High 30 to 40 minutes or until onions are soft. Coat meat with mixture of flour, salt and pepper. Add meat and all other ingredients to removable liner in base. Cover and cook on Auto 6 hours; Low 7 to 9 hours; or High 4 hours. To thicken sauce for gravy, uncover and cook on High 20 to 30 minutes before serving. Serve over noodles.
Makes 8 to 10 servings.

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Area Residents' Entries For The Meat Category

BARBARA MCALL
BAKED CHICKEN & MACARONI
7 oz. uncooked elbow macaroni

2 c. chicken - diced
1/2 c. thinly sliced celery
2 T. green pepper, finely chopped
2 T. pimento, finely chopped
1 T. onion, finely chopped
1 c. Kraft Real Mayonnaise
Salt & Pepper to taste

Cook macaroni according to package directions, drain and mix lightly with other ingredients. Place in greased casserole dish and top with: 1 cup lightly crushed cornflakes which has been tossed with 2 tablespoons melted butter or oleo. Bake at 400° for 20 minutes.

MARY LOIS LEE

CHICKEN 'N' BISCUIT

Mix 2 cups self-rising flour, 4 tablespoons Kraft Mayonnaise, 1 cup milk. Roll and cut. Bake 450°.

Slice in two and spoon on undiluted, heated Campbell's Cream of Chicken Soup.

MRS. GUY WILSON

SUPER, SUPPER!

3/4 lb. ground beef
2 cups Heinz ketchup
1/4 cup water
1 can Campbell's condensed soup (vegetable or cream of mushroom)
2 T. Kraft Sandwich Spread or Kraft mayonnaise
Brown beef in skillet, leaving meat in large chunks. Add Heinz ketchup, water. Add vegetable soup. Cook over medium heat. Stir frequently for about 5 minutes. Reduce heat, cover and simmer for 3 minutes. Serve over hot cooked rice or mashed potatoes.

KAREN RANNEY

GROUND BEEF CASSEROLE

1 lb. hamburger meat
1 lg. onion
1 can whole kernel corn
1 can tomato paste (small)
1/2 cup Heinz ketchup
2 cups macaroni, cooked
1/4 to 1/2 lb. Velveeta cheese
salt & pepper to taste
Brown hamburger meat with onion. Add remainder of ingredients. Bake 350°. 40 minutes.

MARY LOIS LEE

CHILI NIGHT CHILI

Brown 1 1/2 lb. ground round with 2 tablespoons oil in skillet until well brown. Crumble beef. Add 1/2 tsp. salt. Pack beef firmly in pan. Cover and heat 15 min. on low.

MEANWHILE: Put 10 oz. can Campbell's Onion Soup through blender 1 min. Add to beef. Stir thoroughly. Simmer 5 min. covered on low.

Add 1 tablespoon chili powder, 2 tsp. cumin powder, 1/2 tsp. pepper. Pour into 2 1/2 qt. saucepan and add 21 oz. can undrained kidney beans, 6 oz. can tomato paste, 8 oz. can tomato sauce. Heat thoroughly (about 20 min.) just to let flavors blend.

DAWNA EVANS

ENTREE

SURPRISE PARTY LOAF

1 loaf french bread - split lengthwise
1 T. garlic spread
2 T. Parley margarine
1 lb. ground beef
8 slices bacon
2 med. tomatoes - thinly sliced
2 T. soy sauce

Mix together:

3/4 c. KRAFT Real Mayonnaise
2 T. horseradish

Hollow out both halves loaf - spread with margarine and garlic spread. Brown ground beef. Drain. Spread evenly in bottom half of loaf. Cook bacon half done, save drippings. Spread bacon evenly over beef. Pour soy sauce into drippings and cook tomatoes in mixture over med. high heat. Spread tomatoes evenly over bacon. Pour drippings over tomatoes. Top with other half of loaf - wrap in aluminum foil and heat in moderate oven (350°) for 30 minutes. Spread with horseradish-sauce and slice into six pieces. Serves six. Can be frozen for later use.

JOANNE CULBERTSON
HONEY SOUP

1 can Campbell's Turkey Noodle Soup
1 can Campbell's Cream of Celery Soup



SMITH'S THRIFTWAY provides the setting for this photo as Linda Ullian, home economist, picks out one of the Campbell's cream soups for the Third Annual Cooking School. Campbell is one of the national sponsors of the cooking school.

1 can white cream style corn (Libby's 17 oz. size)
1 stick butter or margarine
1 med. onion
1 soup can milk
1 soup can water
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. lemon pepper (McCormick)
1/4 tsp. McCormick's Seasonall (Season salt)
8 to 10 pieces of bacon, fried to crumble on top of individual servings

Melt butter on low heat. Add chopped onions & simmer until tender. Empty turkey noodle soup in melted butter & onions. Add salt, pepper, and

Seasonall. Chop up noodles in small pieces with knife or small hand chopper. Add to this, rest of ingredients (Celery soup, corn, milk and water). Stir and heat thoroughly. Fry 8 to 10 pieces of bacon, crumble on top of soup. Serve with sandwiches & beverage.

It is a very nourishing meal easy to prepare also a very economical one for the busy housewife to combat the high cost of food. Last but not least named Honey Soup after my favorite MAN.

MRS. R. C. HOWLING

PARTY SALAD - SALAD MEAL

1/2 pkg. fresh spinach, torn into pieces, salt & pepper to taste

1/2 tsp. sugar
6 hardboiled eggs, finely chopped

1/2 lb. Jullienne boiled ham (I use the collar pigs. of sandwich ham and slice thin)

1 small or 1/2 large head iceberg lettuce, torn or shredded - salt and pepper to taste - 1/2 tsp. sugar

1 pkg. (10oz.) frozen peas, thawed but not cooked

1 red Bermuda onion, peeled and thinly sliced

1 c. commercial sour cream
1 pint Kraft's Real Mayonnaise

1/2 lb. Jullienne Swiss Cheese
1/2 lb. bacon, crisply cooked and crumbled

It is very important to drain everything well.

In the bottom of a large glass or wooden salad bowl, spread the spinach - sprinkle with salt, pepper, and sugar.

Add a layer of the eggs.

Add a layer of the ham.

Add a layer of lettuce and sprinkle with salt. Pepper and sugar.

Scatter peas over all.

Pull onion slices into rings and spread on salad.

Mix sour cream and mayonnaise and spread evenly all over top - arrange cheese, over all.

Cover bowl with plastic wrap and refrigerate over

(Continued on Page 12)

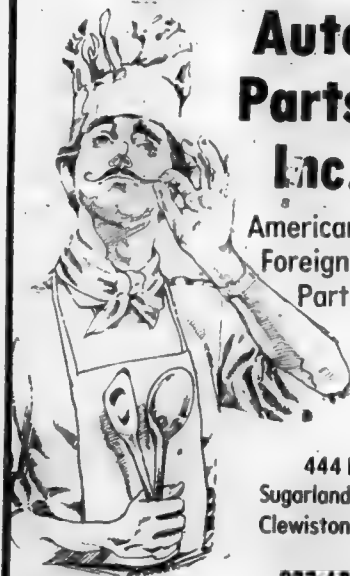
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night.

Just before serving, sprinkle with bacon.

Do not toss. Serve portions all the way to the bottom of the bowl.

For a main course salad meal you can substitute tuna, crab, shrimp or lobster for the bacon.

CAROLYN SUE NOBLE

CHICKEN CRUNCH OLE

1 can Campbell's cream of chicken soup

1/2 c. water

1/4 tsp. hot pepper sauce

2 lb. chicken parts

1/2 c. flour

2 c. finely crushed two-flavored corn chips

2 T. melted butter

Mix soup, water and hot pepper sauce, dust chicken with flour, dip in 1/2 c. soup mixture, roll in chips, place on rack in shallow baking pan, drizzle with butter. Bake at 350° for 1 hour or until done. Heat remaining sauce, serve with chicken.

UPPER CRUST CHICKEN

10 white bread slices

(day old bread)

2 c. chopped, cooked, chicken

1 c. celery slices

2 c. shredded Kraft sharp natural cheese

1 c. Kraft Real Mayonnaise

2 eggs, slightly beaten

1/2 tsp. salt

1/2 tsp. poultry seasoning

1 1/2 c. milk

Trim crust from bread, reserving crust, cut bread slices diagonally into quarters, cut reserved crust into cubes, combine bread cubes, chicken, celery, and 1 1/2 c. cheese. Mix well.

Then spoon into 11 1/2 x 7 1/2" baking dish. Arrange bread quarters over chicken mixtures. Mix mayonnaise, eggs, and seasonings, well.

Slowly add milk, mixing until blended. Pour over bread, sprinkle with more cheese, cover. Refrigerate for several hours. Bake uncovered at 375° for 30 minutes.

WANDA EFFRICK

GROUND BEEF & NOODLE CASSEROLE

1 - 8 oz. pkg. noodles

1 lb. ground beef

2 cans Campbell's condensed cream of celery soup

1 pkg. grated cheddar cheese

2 eggs

Enough milk to cover noodles. Salt & Pepper to taste

Cook noodles as directed on pkg. Brown ground beef. Drain both. Place noodles in baking dish. Mix in browned ground beef, soup, eggs. Cover with milk. Season with salt & pepper. Sprinkle grated cheese over top & bake at 350° for 1 hour, or until done through.

MABLE B. KIDD

ALMOND CHICKEN

4 or 5 chicken breasts, cut in medium pieces, salt

1 can water

1 can Campbell's Condensed Mushroom Soup

1 small can mushrooms

2 T. Worcestershire Sauce

1 cup cherry

3 T. minced onions (optional)

1 don't use

1/2 cup sliced almonds

Roll chicken in flour and brown in cooking oil. Put in large baking dish. Mix all other ingredients except almonds and pour over chicken. Sprinkle almonds over top, cover with foil and bake 45 minutes in oven preheated to 350°.

BARBARA McCALL

BARBECUED SPARERIES

4 lbs. spareribs

2 T. butter or margarine

1/2 c. onions, finely chopped

1 c. water

1 c. Heinz Ketchup

2 T. vinegar

2 T. lemon juice

2 T. Worcestershire sauce

2 T. brown sugar

1 tsp. dry mustard

1 tsp. salt

1/4 tsp. pepper

Have spareribs cut in serving pieces. Brown slowly and put in a baking pan. Pour fat from the skillet that ribs were browned in; melt butter in skillet, and add onion. Cook until onions are brown and add rest of the ingredients. Pour sauce over ribs. Bake, covered, in 350° over 1 1/2 hours. Serves 4 to 6.

MRS. JUDY L. GRIFFIS

MONTHWATERING PORK LOIN

4-6 lbs. Pork Loin

1 Pkg. "Cap of Onion Soup"

1 can condensed Campbell's Mushroom Soup

1 c. water

Take a 4-6 lb. pork loin and trim off excess fat. Place in roasting pan, salt & pepper. Sprinkle pkg. of soup mix on top of loin. Take can of Mushroom soup and pat on top of soup mix till it covers top of loin. Pour cup of water in roasting pan. Cook covered tightly at 300° for 4 hours until desired tenderness is reached. Will make it's own thick delicious gravy and can be served with rice, sweet potatoes or mashed potatoes.

MABLE B. KIDD

BEEF STROGANOFF

2 lbs. round steak, cut

in 1 inch cubes

1 med. onion, chopped

2 T. cooking oil

1/2 tsp. salt

1/8 tsp. pepper

1 can (10 3/4 oz.) Campbell's Cream of Mushroom Soup

1 can (4 oz.) mushrooms, stems, pieces.

1 c. sour cream

Lightly brown beef cubes and onions in oil. Pour off drippings. Season with salt and pepper. Add soup and mushrooms; stir to combine. Cover tightly and simmer until meat is tender, 1 to 1 1/2 hours, stirring occasionally. Stir in sour cream and heat. Serve over hot fluffy rice, if desired.

GREENVILLE WILLIAMS

MEAT LOAF

3/4 lb. ground beef

1/2 lb. pork sausage

1 c. crushed plain corn flakes

1 med. onion, chopped

1 med. green pepper, chopped

1/2 c. celery, chopped

1 can Campbell's Cond. Soup

2 eggs

1 T. Heinz Ketchup

1/2 tsp. salt

1/2 tsp. black pepper

1/2 tsp. dried thyme

Mix well all ingredients in large bowl, use 3/4 of Campbell's Condensed Soup — Form loaf in a 3x4x8 baking dish. Bake in pre-heated oven at 400° for about 3/4 to 1 hour. Cool and slice. Serves six people.

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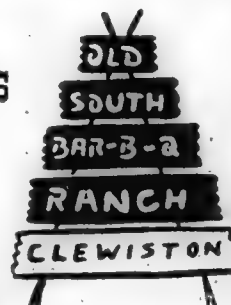
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[Continued on Page 13]

THELMA J. TWIDDY

CHICKEN HOT DISH

1 cut up fryer chicken
1 1/2 c. regular white rice
2 cans Campbell's Cream of Chicken Soup
2 cans water
1 envelope dry onion soup mix
1 small can mushrooms, sliced
salt & pepper to taste
Paprika last 1/2 hr. of cooking
Mix all ingredients, except chicken. Pour into casserole dish. Place cut-up chicken on top. Cover. Bake at 350° 1 hour, uncover, bake for 30 to 45 min. or until nicely brown.

PORK CHOP & WILD RICE

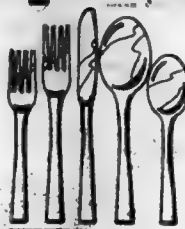
Brown pork chops in hot Crisco (about 375°). Place wild rice mix in casserole (add 1/2 c. plain rice, if desired). Pour 1 1/2 c. boiling water over rice (if plain rice added, use 2 c. water). Place pork chops over rice mixture. Cover and bake at 350° for 40 minutes.

MEAT

KAREN RANAW

BEEF & CHEESE CRESCENTS

1 lb. hamburger meat
1/4 c. chopped onion
1/4 c. barbecue sauce
1/4 c. Heinz ketchup
6 slices American cheese pieces
2 8 oz. cans Pillsbury crescent rolls
2 tsp. toasted sesame seeds
Heat oven to 375°. Brown beef and onion, drain. Stir in barbecue sauce and ketchup. Set aside. Unroll dough into 4 long rectangle on ungreased cookie sheet. Put ingredients mixed above. Close crescent rolls — press on edge. On top of rolls put cheese pieces and toasted sesame seeds. Put in oven. Bake 20-25 minutes until golden brown.



Area Residents Entries For The Vegetable Category

VEGETABLE
MRS. ELEANOR J. FREDERICK

MARINATED CARROTS

2 lbs. carrots - cleaned - sliced thin. Cook carrots for 12 minutes.

Mix together:

1 lg. onion - sliced thin
1 lg. green pepper - sliced small
1 can Campbell's tomato soup
2 tsp. Heinz ketchup
1/2 cup sugar
1/2 cup vinegar
1/2 cup salad oil
1 tsp. salt
1 tsp. pepper
Mix all ingredients together and marinate overnight or at least four hours.

VEGETABLE
BARBARA McCALL

SQUASH CASSEROLE

4 yellow squash
4 green squash
2 carrots
1 small onion
1 stick margarine or butter
1 box chicken flavored "Stove Top" stuffing
1 can Campbell's Condensed Cream of Mushroom Soup
1 cup sour cream

Thinly slice all vegetables and cook together in water to cover, salted to taste. Drain well, saving 1 cup of liquid. Melt margarine and stir in stuffing mix, then place half in greased casserole dish. Add drained vegetables. Mix together condensed soup and sour cream and place on top of stuffing mix, and cover with remaining stuffing mix. Pour cup of saved liquid over top and bake in 350° oven until hot. — approximately 25 minutes.

VEGETABLE
MRS. R. C. NOWLING

CHEESY ZUCCHINI BAKE

1 lb. lean ground beef
1/2 yellow onion, chopped
1/2 tsp. garlic powder
1 lb. fresh zucchini
6 oz. Longhorn Cheese, freshly grated
1 can Campbell's Condensed Cream of Mushroom Soup, undiluted
Brown meat with onion and garlic powder. Drain off any excess grease.

Wash zucchini and cut off tips — Do not peel. Cut in 1/2" slices. Cook for more than 5 minutes in small amount of boiling water. Drain.

Grease a 1 1/2 quart baking dish and put in a layer of half the meat — then half the zucchini — then half the cheese. Repeat layers.

Mix soup with 1/4 cup of water and pour over top. Refrigerate.

When ready, bake at 350° for 40 minutes uncovered. Serves 4-6

Note: This a Make It Now-Bake it later recipe. It can also be baked now.

VEGETABLE
JOANN CULBERSON

CAULIFLOWER VEGETABLE SALAD

1 average head lettuce
1 average head cauliflower

2 cups KRAFTS mayonnaise
1 envelope Hidden Valley Original Ranch salad dressing mix
1 lb. bacon
1 med. onion, chopped
1/2 cup parmesan cheese (Italian type, grated)
1 tsp. salt
1 tsp. paprika
1 tsp. brown pepper (McCormick)
1/2 tsp. McCormick Seasonall seasoned salt

In a large bowl with lid cut up 1 head lettuce, on top of lettuce cut up one head cauliflower (not the stem pieces). Fry bacon and drain. Mix 2 cups mayonnaise with one package of dressing mix. (Do not follow directions on package of dressing mix, just mix mayonnaise and package together in 2 cup bowl.) Spread on top of lettuce and cauliflower, sealing it in. Crumble up 1 lb. bacon on top of that. Chop one med. onion over top of bacon. Sprinkle with rest of ingredients — parmesan cheese, salt, pap-

per, etc. Bottom four ingredients can be sprinkled to taste instead of measured if like.

Can be made the day before and refrigerated or right away. DO NOT MIX TOGETHER UNTIL TIME TO EAT!

VEGETABLE
THELMA J. TWIDDY

CLASSIC SQUASH CASSEROLE

1 1/2 lbs. fresh yellow squash, sliced
1/2 c. finely chopped onion
1/2 c. finely chopped green pepper
2 c. cooked rice or 1 1/2 c. crushed soda crackers
2 eggs, beaten
1 can (10 3/4 oz.) Campbell's

Condensed Cream of Chicken Soup
1/2 c. milk
1/2 c. KRAFT Real Mayonnaise
1 tsp. salt
1/4 tsp. pepper

1 c. grated cheddar cheese
Cook squash in salted water about 5 minutes — Drain — Combine squash, onions, green pepper and rice. Blend eggs, soup, milk, mayonnaise and seasonings. Stir into squash mixture.

Turn into a greased shallow 2 qt. casserole. Sprinkle with grated cheese.

Bake at 350° for 30 minutes. Serves 6

VEGETABLE
KAREN RANAW

SWEET POTATO CASSEROLE

17 oz. can of cut yams
1 c. of unsweetened pineapple chunks
1/4 c. of Karo syrup
4 strips of bacon cinnamon

Preheat oven to 450° — Place yams and juice in casserole dish — Add pineapple chunks and juice and syrup. Mix gently. Sprinkle lightly with cinnamon and

[Continued Page 14]

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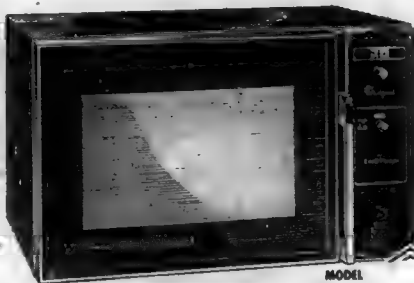
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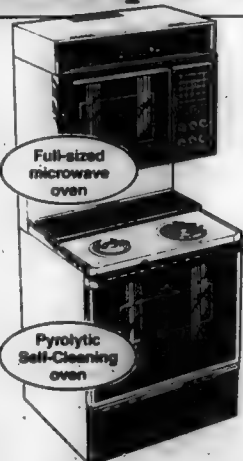
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place bacon strips on top.
Cook uncovered for 1 hour
or until bacon is done.

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the aid of their country.

VEGETABLE
JUANITA CHRISTINE
EDWARDS

GREEN BEAN BAKE
1 can (3½ oz.) french
fried onions
1 can Campbell's Cream of
Mushroom Soup
½ c. milk
1 tsp. soy sauce
sprinkle of pepper
2 pgs. (9 oz.) each of frozen
cut green beans
(cooked and drained)
In 1½ qt. casserole, mix
½ can onions, and remaining
ingredients. Bake at 350° for
25 minutes or until hot. Stir.
Top with remaining onions.

Bake for 5 minutes more.

SWEET & SOUR CARROTS
2 slices bacon
1 med. green pepper,
cut in squares
1 med. clove garlic, minced
1 can (10 oz.) Campbell's
tomato soup
2 T. vinegar
1 tsp. sugar
3 c. diagonally sliced,
cooked carrots
¼ c. chopped parsley
In skillet, cook bacon until
crisp, remove and crumble.

Cook green pepper with garlic
in drippings until tender. Stir
in bacon and remaining ingre-
dients. Heat. Stir occasional-
ly.

JUANITA CHRISTINE
EDWARDS

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Cook green pepper with garlic
in drippings until tender. Stir
in bacon and remaining ingre-
dients. Heat. Stir occasional-
ly.

GRENVILLE WILLIAMS
VEGETABLE
½ dozen lg. white potatoes
diced, boiled in salt and
water
½ dz. eggs boiled and diced
2 tsp. sugar
2 T. KRAFT Real Mayonnaise
2 T. KRAFT Sandwich Spread
1 small onion, chopped
1 small green pepper, chopped
½ c. celery (chopped)
Mix all ingredients in large
salad bowl. For Decoration,
sprinkle lightly with Paprika.
Slice two (2) boiled eggs and
place slices on top of potato
salad, sprinkle with Parsley
Leaf. Serves 6 people.

CAROLYN LINDER
CAROLYN'S
WORLD GREATEST
POTATO SALAD
8 c. cooked potatoes, diced
½ cucumber, finely diced
1 small onion, chopped
¼ c. sweet peppers, diced
3 hard-cooked eggs,
finely chopped
1 T. celery seeds
¾ c. mayonnaise
1 T. prepared mustard
2 T. evaporated milk
1 T. vinegar
1 tsp. salt
½ tsp. pepper
¼ lb. bacon, fried & diced
¼ c. parsley, chopped
8 stuffed olives, sliced
½ tsp. sugar
Combine potatoes,
cucumbers, onion, peppers,
eggs, celery seed, bacon,
parsley, olives and mix re-
maining ingredients, and add
to it potato mixture. Then mix
thoroughly. Chill 3 to 4 hours.

MABLE B. KIDD
GREEN BEAN CASSEROLE
2 cans French Style
green beans
1 can mushroom soup
(Campbell's)
1 can onion rings

Drain most of water out of
beans, add tbs. of bacon
drippings to beans and cook 5
minutes. Put beans in
casserole dish and add soup.
Top with onion rings and bits
of butter. Bake in 375° over
until soup bubbles.

Area Residents Entries For The Dessert Category

JANET PLOUFFE
EASY FUDGE PIE

½ c. butter or margarine
¾ c. sugar
½ c. Hershey's Cocoa
¼ c. flour
2 eggs
1 tsp. vanilla
Melt butter or margarine in
a saucepan. Stir in next three
ingredients. Beat in eggs one
at a time until well blended.
Add vanilla. Pour into well
greased 9" pie pan. Bake at
350° for 10 to 15 minutes.
Cool 5 to 10 minutes before
slicing. Delicious cold or
warm.

MARY LOIS LEE
CHOCOLATE SOUR CREAMIES

2 c. flour
¼ c. melted butter
1 c. brown sugar
1 egg
1 tsp. soda
3 T. Hershey's Cocoa
½ c. sour cream
1 tsp. vanilla
1 c. nuts
Mix melted butter, sugar,
egg, Add soda, flour and
cocoa. Mix in sour cream. Add
vanilla and nuts. Roll into
balls. Put on greased cookie
sheet. Bake 400° (12-15). Ice
while warm.

ICING
1 c. confectioners sugar
2 T. cocoa
½ tsp. vanilla

MARY LOIS LEE
¾ c. melted oleo
2 c. flour
½ tsp. salt
3 c. sugar
6 eggs
8 T. Hershey's Cocoa
2 tsp. vanilla
¾ c. nuts
Cream melted oleo and
sugar together. Beat eggs and
add to creamed mixture. Mix
well. Mix dry ingredients in
cream mixture. Add vanilla

(Continued on Page 17)

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and roll. Pour into 10x15" cookie sheet or jelly roll pan.

TOPPING

2 c. powdered sugar
4 T. cream or milk
2 T. Hershey's Cocoa
2 T. butter (melted)
Mix ingredients in saucepan. Cook over medium heat and stir until mixture bubbles around edge of pan. Remove from heat and stir until bubbling ceases. Spread over warm brownies.

MRS. EDWARD W. PACE 7-LAYER COOKIES

1 stick margarine
1 c. graham cracker crumbs
1 c. shredded coconut
1 small pkg. Hershey's Chocolate Chips
1 small pkg. Reese's Peanut Butter Flavored Chips
1 16 oz. can Eagle Brand Condensed Milk
1 c. chopped nut meats
Melt margarine in 9x12 pan. Add layer of crumbs. Add layer of coconut. Add layer of chocolate chips. Add layer of peanut butter chips. Pour Eagle Brand Milk over above mixture. Add layer of nuts. Press down with a spoon after each layer. Bake in 325-350 degree oven for 30 minutes. Cook and cut into bars.

KAREN RANNEY

DELUXE CHOCOLATE CREAM PIE

1 1/2 c. choc-wafer crumbs
1/4 c. butter or margarine
1 c. sugar
5 T. cornstarch
dash of salt
2 c. milk
2 sq. unsweetened choc.
3 eggs yolk
2 tsp. vanilla
1/2 c. whipping cream
1 T. cocoa
1 T. confectioners sugar
Preheat oven to 350°. Blend wafer crumbs & melted butter in a medium size bowl, press firmly over bottom and side of a 9 inch pie plate to make a shell.

BARBARA MOORE

CHOCOLATE POUND CAKE

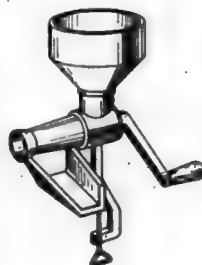
1/2 lb. margarine
1/2 lb. shortening
3 c. sugar
5 eggs
1 c. milk
1 T. vanilla
3 c. flour (plain or all-purpose)
1/4 tsp. salt
1/2 tsp. baking powder
1/2 c. Hershey's cocoa
Sift together flour, salt, baking powder and cocoa. Cream margarine, shortening, and sugar together. Add eggs, one at a time and blend well after each addition. Add sifted ingredients alternately with mixture of milk and vanilla. Pour into greased and light-

ly floured large tube pan and bake 1 1/2 hours, at 325°.

ELSIE M. JORDAN PECAN PIE

1/2 c. sugar
1/4 c. butter or margarine
1 c. Karo syrup
1/4 tsp. salt
3 eggs
1 c. pecans
1 recipe Plain Pastry
Cream sugar and butter; add syrup, salt; beat well. Beat in eggs, one at a time; add pecans.

Pour into 9-inch pastry lined pie pan. Bake in a moderate oven (350°) 1 hour and 10 minutes - or till knife comes out clean.



FOR A NEW TASTE SENSATION SLIP INTO A BLENDER SOUP

There's a new way to turn familiar ingredients into opulent, rich tasting soups that are unlike anything ever tasted before.

The great new idea is called blender soup sensations.

As proof again that the best ideas are often the simplest, this technique is quick, convenient and creative. It provides a basic method for preparing one-of-a-kind soups that are smooth starters for the finest lunches and dinners. An ingenious cook doesn't have to serve the same kind of soup twice, since variations are unlimited.

Here's how to create a sensation in your kitchen: take a can of Campbell's condensed soup, add sauteed onion and seasonings and cooked vegetable. Put the mixture in a blender until smooth, then heat with milk or cream. Serve hot or chilled.

Garnished imaginatively with toasted coconut, a slice of mushroom, julienne carrot strips or feathery dill, the soups look as inviting as they taste exciting.

For cooks who are counting calories (or costs), it's possible to substitute milk for cream, or yogurt for sour cream. For brunch or early lunch, a smooth fruit soup is absolutely ambrosial.

Vegetables for the soups may be fresh, frozen or canned, but almost all should be cooked before blending. Fruit in any form works equally well, but results vary slightly and encourage the cook to be innovative in making flavor adjustments.

Try creating a blender soup sensation of your own by making Mushroom Bisque with Campbell's Condensed Cream of Mushroom Soup, sauteed green onion, fresh mushrooms, sherry and cream. Sip it or spoon it for a satisfying new sensation.

MUSHROOM BISQUE

2 T. thinly sliced green onions
2 T. butter or margarine
1 can (10 3/4 oz.) Campbell's

Condensed Cream of Mushroom Soup
1/4 lb. whole fresh mushrooms
(about 1 1/2 cups)

2 T. dry sherry
Generous dash pepper
3/4 c. heavy cream
In saucepan, cook onions in butter until tender. Add soup, mushrooms, sherry and pepper. Pour into electric blender; blend until smooth. Return mixture to saucepan; gradually stir in cream. Heat; stir occasionally. Makes about 2 1/2 cups, 3 servings.
Chilled Version: Prepare as above; chill 6 hours or more. Thin to desired consistency with additional milk.

When the club meets at your house it's time to serve a Club Sandwich. This version is a favorite of the Kraft Kitchens. It's a bit different than the old standby but offers the same interesting look. Kraft sandwich spread offers ease of preparation

along with an exciting flavor. Any club meeting is sure to be pleasant when you serve the "Club Sandwich".

CLUB SANDWICH

2 c. chopped ham
3/4 c. Kraft sandwich spread
1/4 c. chopped green pepper
1/4 c. chopped onion
1/4 c. green onion slices
1/8 tsp. salt
1/8 tsp. pepper
4 hard-cooked eggs, chopped
1/4 c. Kraft sandwich spread
12 whole wheat bread slices
Lettuce

Combine ham, sandwich spread, green pepper and onion; mix lightly.

Combine eggs, sandwich spread, onion and seasonings; mix lightly. For each sandwich, cover bread slice with lettuce and ham salad; cover with second bread slice. Top with egg salad and third bread slice.

4 sandwiches

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Tony's Favorite
Recipe ...



GREEK (PEASANT) SALAD



SALAD GREENS: Romaine, escarole, endive, chinese cabbage, ice berg lettuce. (Rinse leaves in anti oxidant.)

GARNI: Feta cheese, anchovies, boiled shrimp, scallions, cherry tomatoes, purple onion rings, celery, cucumbers, pepperoncini (Greek Peppers), bell pepper rings, calamata (Greek Black Olives), croutons, Kalamari (Pickled Octopus or Squid), cherry peppers.

TO PREPARE: Chop or tear salad greens in large pieces, rub inside of large mixing bowl with fresh garlic buds. Toss the mixed greens in a large mixing bowl. Place the fresh crisp greens on a serving tray. In the same mixing bowl put equal parts olive oil (not cooking oil) and wine vinegar then add oregano (optional "Greek Seasoning" available at Tony's cashier stand) and decorate the greens. The presentation is of utmost importance! Prepare within an hour of serving time (the shorter the interval the better) and serve chilled. The salad can be used as a meal. Exact proportions dependent on number to be served. Serve with cracker variety and butter. Sprinkle top lightly with oregano leaves.

The Great

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SMOOTH SAILING

Feeding the crew? While Polly may want a cracker, you rest assured that the mates will be looking for something a little heartier. That's the time to prepare "Hearty Sandwich Stack" in the galley. Kraft sandwich spread adds that important rich flavor. When you add salami, cheese, ham and onion slices you tempt and satisfy the hearty eaters in your crew to assure smooth sailing.

HEARTY SANDWICH STACK

Hard rolls, split
Kraft sandwich spread
Lettuce
Salami slices
Singles pasteurized process cheese food
Boiled ham slices
Thin onion slices
For each sandwich, spread bottom half of roll with sandwich spread. Cover with lettuce, salami, process cheese food, ham, onion and top half of roll spread with sandwich spread.

HOST A MEXICAN BRUNCH

Breakfast plus lunch equals brunch. So, why not combine the best of both when you serve Chicken Sandwich Mexicana. This broiled sandwich, created by the Kraft Kitchens, is a great beginning for a brunch with a Mexican flair. Begin with Kraft sandwich spread to assure the taste you love and add the Mexican flavors to create the Chicken Sandwich Mexicana, Ole!

CHICKEN SANDWICH MEXICANA

2 4-3/4 oz. cans chunky chicken spread
1/4 c. Kraft sandwich spread
2 T. chopped pitted ripe olives
1 T. chopped green chili peppers
3 hard rolls, split
1/2 c. (2 oz.) shredded sharp natural cheddar cheese
Combine chunky chicken spread, sandwich spread, olives and chili peppers; mix

lightly. For each sandwich, spread roll with chicken mixture; sprinkle with cheese. Broil until cheese melts. Garnish with olive slices, if desired.
6 sandwiches

SANDWICH CREATIONS

Are you a sandwich creator? Do you explore the cupboards and refrigerator and build sandwich masterpieces? Well, if you are the more conservative type of person who needs encouragement to get your creative talents in gear, the Kraft Kitchens will help. Begin with Kraft sandwich spread and work from there. The Golden Tuna Sandwich is an excellent idea starter. It features a tuna salad made with the extra flavor of Kraft sandwich spread and builds it into a masterpiece. Use this to begin your new creative sandwich world.

GOLDEN TUNA SANDWICH

1 6-1/2 oz. can tuna, drained, flaked
1/2 c. celery slices
Kraft sandwich spread
4 white bread slices
Lettuce
4 pineapple slices
4 stuffed green olives
Combine tuna, celery and enough sandwich spread to moisten; mix lightly. For each sandwich, cover slice of bread with lettuce and tuna mixture. Top with pineapple slice and olive.

CREOLE SAUCE

1 large onion, thinly sliced
1/4 c. chopped green pepper
2 T. butter or margarine
1/2 c. Heinz Tomato Ketchup
1/2 c. water
1 T. Worcestershire Sauce
1/2 tsp. salt
Dash pepper

In saucepan, saute onion and green pepper in butter until tender. Stir in ketchup and remaining ingredients. Simmer, uncovered, 10 minutes, stirring occasionally. Sauce may be served over broiled,

baked or fried fish, scrambled eggs, omelets or other meat dishes. Makes 1 1/2 cups sauce.

FRENCH STYLE VEGETABLE STEW

1 c. chopped onions
2 cloves garlic, minced
2 small zucchini, thinly sliced
1 med. green pepper, cut into thin strips
1/2 c. olive or saled oil
1 med. eggplant, pared, cut into strips (2"x1/2")
3 T. flour
4 med. tomatoes, pooled, cut into eighths
1/4 c. Heinz Tomato Ketchup
1 T. salt
1 tsp. Apple Cider Vinegar
1/2 tsp. crushed oregano leaves
1/4 tsp. pepper
In Dutch oven, saute first 4 ingredients in oil until onion is transparent. Coat eggplant with flour; add with tomatoes to sauteed vegetables. Combine ketchup and remaining ingredients; pour over vegetables. Cover; simmer 30-35 minutes, stirring occasionally, or until vegetables

are tender. Makes 8-10 servings (about 7 cups).

FOR A NEW TASTE SENSATION SLIP INTO A BLENDER SOUP

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Here's how to create a sensation in your kitchen: take a can of Campbell's condensed soup, add sauteed onion

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and seasonings and cooked vegetable. Put the mixture in a blender until smooth, then heat with milk or cream. Serve hot or chilled.

Garnished imaginatively with toasted coconut, a slice of mushroom, julienne carrot strips or feathery dill, the soups look as inviting as they taste exciting.

For cooks who are counting calories (or costs), it's possible to substitute milk for cream, or yogurt for sour cream. For brunch or early lunch, a smooth

fruit soup is absolutely ambrosial.

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Try creating a blender soup sensation of your own by making Mushroom Bisque with Campbell's Condensed Cream of Mushroom Soup, sauteed green

onion, fresh mushrooms, sherry and cream. Sip it or spoon it for a satisfying new sensation.

MUSHROOM BISQUE

2 T. thinly sliced green onions
2 T. butter or margarine
1 can (10 3/4 oz.) Campbell's Condensed Cream of Mushroom Soup

1/4 lb. whole fresh mushrooms
(about 1 1/2 cups)

2 T. dry sherry
Generous dash pepper
3/4 c. heavy cream

In saucepan, cook onions in butter until tender. Add soup, mushrooms, sherry and pepper. Pour into electric blender; blend until smooth. Return mixture to saucepan; gradually stir in cream. Heat; stir occasionally. Makes about 2 1/2 cups, 3 servings.

Chilled Version: Prepare as above; chill 6 hours or more. Thin to desired consistency with additional milk.

TREATS FOR THE CALORIE-CONSCIOUS

Virtue, they say, is its own award. But if you've been dieting — some call it starving — you may need a small splurge, every now and then, to lift your spirits. In fact,



some psychologists point out that an occasional treat relieves the monotony of a weight-loss regime — and helps keep you on the straight-n' narrow the rest of the week!

What better way to be

nice to yourself than with a chocolate dessert? While too much of anything can add pounds, sampled judiciously this trio of tempting recipes shouldn't wreak havoc with your diet plan. Each is easy to prepare using

versatile unsweetened cocoa. (Cocoa gives a highly concentrated chocolate flavor that's especially satisfying when you're counting calories. It's very easy to work with, too — just mix it in right from the can, with no pre-melting as for baking chocolate.) And since cocoa has most of the cocoa butter removed, it's much lower in fat than baking chocolate — another plus for dieters!

Use the blender to whip up Dieter's Chocolate Cheesecake. The base is that popular diet standby, cottage cheese. Choose the low-fat variety to further economize on calories.

Chock-full of date, nuts and cereal, Cocoa Porcupines are simple to put together. Just combine ingredients and roll into balls. They make great snacks for the kids, too!

Chocolate Gelatin Dessert will delight even non-dieters. You may want to serve with a choice of fruit or ladyfingers — for the skinnies. Although elegantly light, the taste is rich. Cocoa

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Ripe Olives Add Sparkle To Corn Pudding For Meatless Main Dish

Corn comes off the cob to join canned California ripe olives in a delicious meatless entree for a midsummer meal. The dark ripe olives add color for appetite appeal, as well as a satisfying chewiness, often missing in meatless dishes.

A protein packed combination of eggs, milk and cheese serves as a nutritious base for this handsome vegetable dish. It is easy to prepare. A white sauce is enriched with eggs and cheese. Sliced ripe olives, fresh corn cut from the cobs, bright chopped parsley, soft bread crumbs and seasonings are stirred in. The pudding is then baked slowly.

Ripe olive corn pudding is also an inviting side dish served with grilled chicken or sausages.



Ripe Olive Corn Pudding
5 to 7 ears fresh corn
1-1/2 cups pitted California ripe olives
1/2 cup finely chopped green onion
2 tablespoons butter or margarine
2 tablespoons flour
2-1/2 cups milk
4 large eggs
2 teaspoons salt
2 teaspoons sugar
1 teaspoon dry mustard
1/4 teaspoon white pepper

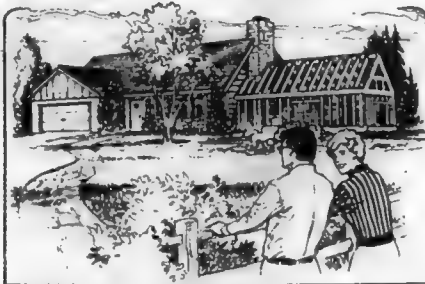
1-1/2 cups soft fine bread crumbs
1 cup grated sharp cheddar cheese
1/4 cup chopped parsley
Oil a 2-1/2 quart baking dish, 2-1/2 inches deep. Preheat oven to 350°F. Cut corn from ears to measure 4 cups. Slice ripe olives. Melt butter. Add onions and ripe olives and cook slowly for 5 minutes. Stir in flour. Slowly stir in milk. Cook, stirring constantly, until mixture boils and thickens. Beat eggs well. Add salt, sugar, mustard and pepper to eggs and beat again to blend. Add bread crumbs, cheese, parsley, corn and cooked ripe olive mixture to egg mixture and mix well. Turn into oiled baking dish. Set in pan of hot water. Bake in preheated oven 1 hour and 10 minutes, until mixture is set in center, and point of small knife inserted in pudding comes out clean. Serve hot. Makes 8 servings.



Judges of the Hammell Newspaper sponsored Cooking Contest are Elizabeth Belton, home economics teacher at Clewiston High School and Kyra Watson, nutritionist.

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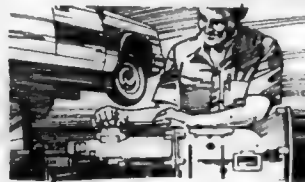
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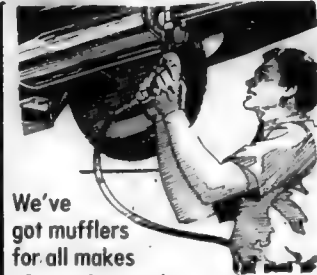
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Royal Treatment For Hot Dogs



Many people are content to broil a frankfurter fast, slap it between a bun, slather it with mustard or catsup and let it go at that. But since hot dogs are uniquely American, they deserve special treatment on the Fourth of July. The addition of zesty bottled all-purpose barbecue sauce lends a subtle yet spicy flavor to the franks and blends beautifully with the cheese and bacon. And for guests who like their hot dogs "real saucy," have a small bowl of the same sauce ready and waiting.

Cheese-Stuffed Frankfurters

- | | |
|--|---------------------------------------|
| 1 pound frankfurters
(8 to 10) | 8 to 10 bacon slices |
| Open Pit barbecue sauce | 8 to 10 frankfurter rolls,
toasted |
| 2 to 3 slices process American
cheese, cut in thin strips | |

Slit frankfurters lengthwise to 3/4 inch from each end. Spoon 1/4 teaspoon barbecue sauce along slit in each; add 2 cheese strips to each. Wind a bacon slice around each frankfurter; secure with wooden picks at each end. Place on grill away from glowing coals. Brush with additional barbecue sauce and grill, turning and basting until bacon is cooked. Remove picks. Serve on rolls. Makes 4 servings.



Creole-Style Blackeyes

- | | |
|---|---|
| 1/2 cup chopped onion | 1 can (8 oz.) tomato
sauce |
| 1/3 cup chopped green
pepper | 2 tablespoons chopped
parsley |
| 1 tablespoon butter | 1 bay leaf |
| 1-2 cups drained, cooked
or canned blackeye
beans | 1/2 teaspoon chicken
bouillon granules |
| 1 can (8 oz.) stewed
tomatoes | 1/4 teaspoon celery seed |
| | 1/8 teaspoon each salt and
pepper |

Saute onion and green pepper in butter several minutes. Add remaining ingredients. Simmer, covered, 20 to 30 minutes or until hot and bubbly. Makes 4 servings.

Serving Tip: Serve with rice and chicken, ribs or fish.

California Blackeye Beans Star In Creole-Style Dish

A city rich with tradition and fine cuisine, New Orleans, the true melting pot of the best of French, Spanish and American cooking, is famous for its Creole dishes.

Creole-Style Blackeyes, a spicy, tomato-sauced dish features California blackeye beans. Distinctive in their look, blackeye beans have a mellow flavor that combines well with many other ingredients. The blackeyes are simmered in a well-seasoned sauce of onion, green pepper, stewed tomatoes and chicken broth. Creole-Style Blackeyes is an excellent accompaniment to chicken, ribs or fish.

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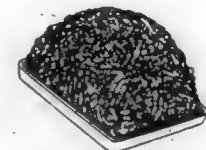
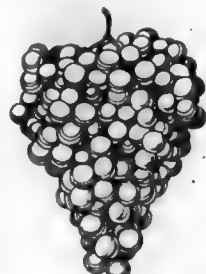
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Please With Pasta



If the thought of entertaining always sends you looking for something new to serve, then look no more. The home economists at KitchenAid have developed a solution, using the spaghetti/noodle maker attachment to their solid state food preparers. Whether you make your own homemade pasta or not, the following recipe for Chicken Noodle Almondine is sure to please pasta lovers everywhere.

Chicken Noodle Almondine

- | | |
|-----------------------------------|--|
| 1 cup sliced almonds | 1/4 teaspoon pepper |
| 1/2 cup butter or margarine | 1/2 cup chicken broth |
| 2 cups mushrooms, sliced | 4 cups cooked, cubed chicken |
| 2 tablespoons orange peel, grated | 3 cups sour cream |
| 3 teaspoons salt | 8-9 cups fettuccine noodles, cooked, drained |

Place 1/4 cup butter or margarine in a saucepan. Melt over medium heat and add almonds. Lightly brown almonds. Turn heat off and set aside.

In a clean saucepan place the remaining butter or margarine. Turn to medium heat and melt. Add mushrooms to melted butter or margarine and sauté for 3 minutes. Add orange peel, salt, pepper, broth, and chicken pieces to the saucepan. Continue cooking over medium heat 1 additional minute. Stir sour cream into chicken mixture. Heat until mixture begins to boil; remove from heat immediately. Do not allow mixture to boil.

Place noodles in a deep serving bowl. Add chicken mixture to noodles and stir in slowly until noodles are lightly coated. Spoon almonds and parsley on top of chicken and noodles. Serve immediately.

Yield 8 servings.

For other mouth-watering recipes, write: "Pasta Recipes," WHQ, Troy, OH 45374.

Seafood Festival Set In Yankeetown-Nov. 21-22

The Inglis — Yankeetown Lions Club is sponsoring an Arts, Crafts and Seafood Festival November 21st and 22nd to be held in Yankeetown on Riverside Drive and 63rd Street.

This is a picturesque area along the Withlacoochee River three miles from the Gulf of Mexico. The area in between is an undeveloped wildlife preserve. Riverside Drive is flanked and shaded by overhanging live oak trees providing an appropriate background for creative work.

Approximately two hundred exhibits will be displayed. Any person may rent space to show work either in arts or crafts. Prizes will be given in six categories as well as the Best of Show prize. For application call Maxine Brown

— 447-2700 or write Box 814, Inglis, Florida 32649. Please enclose stamped, self-addressed envelope.

Seafood will be featured a \$3.00 per plate but other food will be available. Continental breakfasts will be served both mornings at the Lions Club on 59th Street.

A boat, motor and trailer will be given away by drawing the last day.

To reach Yankeetown — At electric stop sign in Inglis on Highway 19 turn west on Highway 40. It is three miles to 63rd Street. Turn left or south — three blocks to Riverside Drive.

The proceeds from this festival will be donated to the North Florida Eye Bank to provide glasses and transplants for those who cannot otherwise afford. (AFNS)

Nutrition And You

How Exercise Affects Nutritional Requirements

The bike trails and jogging paths are crowded. Americans are getting hooked on exercise. But all this activity, good for us as it is, may elevate nutritional demands.

"Clinical research has clearly indicated that the physical demands of several endurance sports greatly increase the need for some nutrients to levels well beyond the Recommended Daily Allowances," says Dr. James Scala, noted authority on nutrition and vice president of Shaklee Corporation. The company has been serving as nutrition consultant for the United States Olympic Ski teams, so the nutritional needs of athletes are well known to Dr. Scala.



Endurance athletes have the greatest needs and have elevated demands for the water-soluble B and C vitamins as well as iron, magnesium, zinc, calcium, potassium, chloride, and sodium. All of these are lost in perspiration.

To maintain optimum nutrition, an athlete must compensate for any elevated needs for vitamins and minerals. Real life considerations often make the ideal diet impractical.

Recipe for the best groceries...



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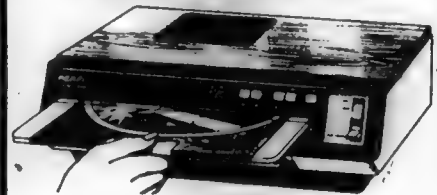
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Almonds Are...

A Crunchy Addition

To Pasta Salads



Pasta salads have become popular because they are a delicious light and nutritious main dish. Pasta salads are also economical and easy to prepare.

For a delicious flavor and color variation we've used spinach noodles in this Almond Fettucine Salad. Tuna

and almonds are the high quality and low cost protein sources. Almonds have no cholesterol and less saturated fats than animal protein. And their nutritional value is high with significant amounts of riboflavin, vitamin E, magnesium and copper.

The creamy dressing has a tangy flavor reminiscent of traditional Fettucine Alfredo. Almonds add great taste and a crunchy texture contrast. The almonds have been toasted to enhance their flavor and crispness. To toast: spread almonds in an ungreased baking pan or skillet. Place in a 350-degree oven or over medium-low heat on the stove top for 5-10 minutes (depending on the form of almonds that you are using) or until almonds

are a light golden brown. Stir once or twice to assure even browning. Note that almonds will continue to brown slightly after being removed from the heat.

This is only one of the many recipes that almonds can enhance. For more, send a self-addressed stamped envelope to: "ALMONDS ADD A LOT," Almond Board of California, P.O. Box 15920, Dept. MR861, Sacramento, CA 95852.

Cook noodles as package directs; rinse with cold water, drain and chill. In serving dish, arrange lettuce, noodles, tuna and tomato. Sprinkle with almonds. Just before serving, pour dressing over all; toss thoroughly. Sprinkle with grated Parmesan cheese if desired. Makes 4 to 6 main dish servings.

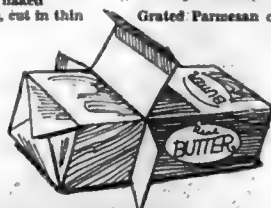
ALMOND CREAM DRESSING

- | | |
|--------------------------------|-----------------------------------|
| 1/2 cup sour cream | 1/4 teaspoon pepper |
| 1/2 cup vegetable oil | 1/2 cup toasted slivered almonds |
| 1/2 cup tarragon vinegar | 2 tablespoons sliced green onions |
| 1/2 cup grated Parmesan cheese | |
| 1/2 teaspoon salt | |

In small bowl, combine sour cream, oil, vinegar, cheese, salt and pepper. Stir in almonds and onions. Makes about 1 1/2 cups. Almond Fettucine Salad tastes as good as it looks.

ALMOND FETTUCCINE SALAD

- | | |
|---|--|
| 4 ounces spinach noodles | Toasted slivered almonds |
| 3 cups shredded lettuce | Almond Cream Dressing (recipe follows) |
| 2 cans (8 1/2 ounces each) tuna, drained and flaked | Grated Parmesan cheese |
| 1 large tomato, cut in thin wedges | |



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A Touch Of Pure Olive Oil Makes... A Gourmet Delight!



Photo: Di Camillo/Baltimore

Combine spinach and mushrooms. Chill. Combine sieved eggs, olive oil, lemon juice and anchovies. Mash into smooth mixture. Before serving, pour oil mixture over salad and toss. Sprinkle salad with bacon. (Serves 6)

MARINATED ASPARAGUS WITH RED PEPPER

- | | |
|---|---|
| 2 pounds baby asparagus, trimmed | 1/4 teaspoon salt |
| 1/2 cup water | Freshly ground pepper |
| 1/2 cup fresh lemon juice | 1/2 cup Pompeian olive oil |
| 1/2 cup Champagne vinegar | Thinly sliced red bell pepper (garnish) |
| 1/2 teaspoon each minced garlic, ground cloves, ginger, cardamom, rosemary and tarragon | |

Peel asparagus stalks if desired. Tie into a bundle. Bring water to boil in steamer or bottom of double boiler. Stand asparagus upright in pan. Cover and cook until tender about 4 to 5 minutes. Drain well. Set aside.

Combine lemon juice, vinegar, garlic, spices rosemary, tarragon, salt and pepper in large bowl. Whisk in oil. Add asparagus and toss to coat thoroughly. Cover and marinate in refrigerator 30 minutes. Drain and arrange on platter. Garnish with red pepper.

SALAD DRESSING

- | | |
|----------------------------|----------------------|
| 1/4 cup Pompeian Olive Oil | 1/4 tsp. pepper |
| 1/4 cup wine vinegar | 1/4 tsp. garlic salt |
| 1/4 tsp. salt | 1 tsp. oregano |

Mix all ingredients thoroughly. Chill before using. Makes 1 cup.



Let's Create Homemade Jelly

It's Easy and Rewarding!

As any experienced blueberry picker will tell you, early morning hours are the best time of day to pick blueberries. But, lucky you, fresh blueberries are yours for easier picking at the local market, at roadside farm stands, waiting to go home with you. Why not think of this as being your year to make homemade Blueberry Jelly? Count on liquid fruit pectin to help capture fruit flavor and assure a good "set" in this easy recipe.

Naturally, you want the jelly to "jell," and that's the reason why commercial fruit pectin is used in the recipe. Keep in mind that natural pectin in fruit, which acts as a binder, often decreases as fruit ripens. Consequently, it's necessary to supplement natural pectin with commercial pectin in order to attain a good "set." Liquid fruit pectin used in this recipe provides preparation convenience because it comes in handy pre-measured pouches.

Pride yourself on following recipes accurately, especially when jelly making. It's the exact proportion of correct ingredients that brings successful results. Substitutes are taboo, including the idea of substituting powdered fruit pectin for liquid fruit pectin. Commercial fruit pectins are not interchangeable because recipes are developed for a specific type of pectin.

Before beginning the recipe, prepare jelly glasses according to directions in the leaflet tucked inside the package of liquid fruit pectin. Follow the recipe by preparing the blueberries so that you'll measure four cups of blueberry juice into a 6- or 8-quart saucepan. Size of the saucepan is important so that a mixture of fruit juice, liquid pectin and sugar can come to a full rolling boil. Keep in mind that a full rolling boil is one that no amount of stirring will reduce. After all directions are followed, ladle quickly into the sterilized jelly glasses and cover at once with hot paraffin as instructed.

Store your blueberry "treasure" in a cool, dry place in order to avoid mold or mildew. Properly sealed and stored, this batch of freshly prepared jelly should keep at least a year.

Blueberry Jelly

- 4 cups prepared juice (about 2 qt. fully ripe blueberries)
- 7-1/2 cups (3-1/4 lb.) sugar
- 2 pouches Certo fruit pectin

First prepare the juice.

Thoroughly crush, 1 layer at a time, about 2 quarts of

berries; place in saucepan. Bring to a boil, cover and simmer for just 5 minutes, stirring occasionally. Place in jelly cloth or bag and let drip. When dripping has almost ceased, press gently. Measure 4 cups into 6- or 8-quart saucepan.

Then make the jelly. Thoroughly mix sugar into juice in saucepan. Place over high heat and bring to a full boil, stirring constantly. At once stir in fruit pectin. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Ladle quickly into hot sterilized glasses. Cover at once with 1/8 inch hot paraffin. Makes about 7-1/4 cups or about 7 (8 fl. oz.) glasses of jelly.

Pudding Stars In Fruit-Topped Cake

Once upon a time a pudding cake was about the moistest and richest cake you could make. Now it's even more! Here's one with stripes of pudding running through it for added taste, texture and eye appeal.

The method is the magic of this new concept in which you poke holes in a baked and cooled cake and pour on half of a luscious instant pudding and pie filling mixture to create the "stripes." When the remaining pudding thickens, spread on the cake surface as frosting. This creamy cake is garnished with fresh summer fruit to boot... and fancied up with thawed frozen whipped topping on the sides.

You can "summerize" this new cake concept with a berry of fruit-and-pudding combinations: peaches, chocolate fudge instant pudding and pie filling with yellow cake; strawberries, French vanilla flavor instant pudding and pie filling and chocolate cake. Mix and match for tasty triumphs!

Pudding Filled-Fruit Cake

- 1 package (2-layer size) yellow cake mix or pudding-included cake mix
- 1-1/2 cups sliced fresh peaches or strawberries
- 1 teaspoon lemon juice
- 1/2 cup cold milk
- 1 container (4 oz.) Cool Whip non-dairy whipped topping, thawed



rected on package, baking in 10-inch tube pan. Cool 15 minutes in pan. Remove from pan and finish cooling on rack. Then poke holes down through cake to the bottom, using the round handle of a wooden spoon. (On, poke holes with a plastic drinking straw, using a turning motion to make large holes.) Make holes in 1-inch diameter. Sprinkle fruit, lemon juice, and sugar on sides. Combine pudding mix with milk and pour into holes. Refrigerate.

Beat at low speed of electric mixer for not more than 1 minute. (Do not overbeat.) Quickly, before pudding thickens, pour about half of the thin pudding evenly over cake and into the holes to make the stripes. Allow remaining pudding to thicken slightly, then spread over top of cake. Arrange overlapping slices of fruit on top of cake; spread whipped topping on sides. Chill at least 1 hour. Store any leftover cake in refrigerator.

Simple Clean-up

Using your outdoor barbecue can keep you out of a hot kitchen in warm weather, but one thing you can't avoid is the messy cleaning of the grill. To make the job easier, follow these simple tips from Cheryl Bay Division of Mirvich, a leading producer of specialty barbecue pads: Soften burned-on foods with oven cleaner, then soak the removable grating in grease-cutting detergent. Cut a stainless steel scouring puff to remove the softened crust. It works better and faster than steel wool, won't clog or scratch, and rinses easily.

Granola Chippers-- Especially For Homecoming

There are many kinds of homecomings. There are the wild, boisterous cheering ones after the big games.

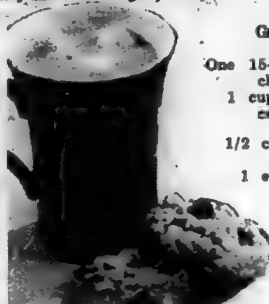
There are the quiet, mellow ones after moonlit, autumn hayrides.

And there are a multitude of mini-homecomings, for instance, every afternoon when the children and their friends race through the back door as they come in from school.

All "homecomings" are suitable occasions for Granola Chippers, made to be served with milk or hot chocolate. Granola Chippers are easily prepared by parents in a hurry or even the children themselves. Children can help mix four ingredients: chocolate chip cookie mix, butter, an egg and 100% natural cereal. (The 100% natural cereal, by the way, is really six ingredients: rolled oats, whole wheat, coconut, almonds, honey and brown sugar.)

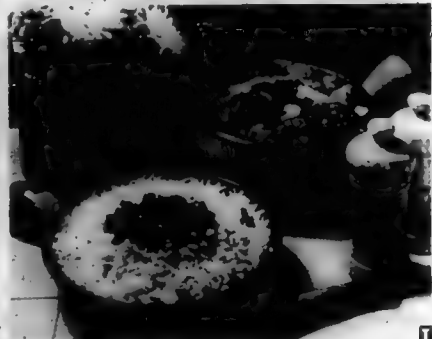
Granola Chippers

- One 15-oz. pkg. chocolate chip cookie mix
- 1 cup 100% natural cereal
- 1/2 cup butter or margarine, melted
- 1 egg



Heat oven to 350°F. In large bowl, combine all ingredients. Mix for 2 to 3 minutes with spoon or fork until ingredients are well blended. Drop by rounded teaspoons onto ungreased cookie sheet. Bake 12 to 13 minutes for chewy cookies or 14 to 15 minutes for crisp cookies. Cool 1 minute on cookie sheet; remove to wire cooling rack. Makes about 3 dozen.

A Zingy New Flavor For Chicken 'N' Rice



Brandy and spices add zest to this chicken dinner.

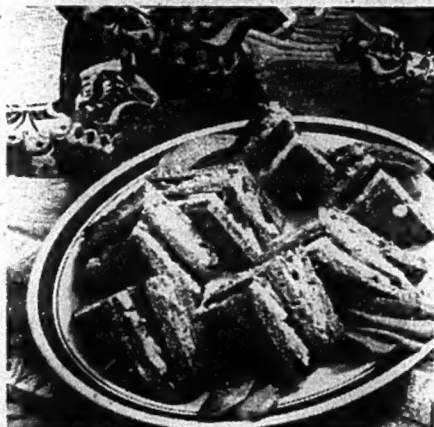
- Chicken, rice, tomatoes, mushrooms... just mentioning such foods can bring to mind favorite dishes from traditional Hispanic kitchens.
- 1 cup sliced green onions with tops
- 1 can (8 ounces) sliced mushrooms, drained
- 1/4 cup Hennessy's V.S. Cognac

Here is a recipe that combines these ingredients in a sauce that's made extra special by the addition of Hennessy's V.S. Cognac, chicken broth and tasty seasonings.

Traditional? Maybe not. Delicious? No question. Here's how:

- 5 cups hot cooked rice
- 2 whole chicken breasts, skinned, boned and cut into thin strips (about 1 pound)
- 1/3 cup cornstarch
- 1 1/2 teaspoons salt
- 1/4 teaspoon black pepper
- 1/3 teaspoon dried thyme
- 2 tablespoons each vegetable oil and butter or margarine
- 1 1/2 cups chicken broth
- 1/2 teaspoon tarragon
- 3 fresh tomatoes, peeled and cut in eighths
- Combine cornstarch with salt, pepper and thyme. Toss chicken strips in this mixture until well-coated. Heat oil and butter in a large skillet. Add chicken and sauté until brown on all sides. Stir in onions and mushrooms, cook two additional minutes.
- Add Hennessy's V.S. Cognac, broth and tarragon. Cover and simmer for 10 minutes. Stir in tomatoes, re-cover and cook for five minutes. Serve over rice and garnish with bright green sprigs of fresh parsley. Serves six memorably.

Salmon Sandwiches With A Scandinavian Accent



Hearty and scrumptious describe these Scandinavian Salmon Club Sandwiches, easily prepared with a unique selection of ingredients typifying the cuisine of the Scandinavian countries.

Slices of pumpernickel bread are layered with crisp lettuce, a colorful canned salmon filling, thinly sliced onion, canned beets and hard-cooked egg. For a great luncheon or supper, the delicious flavor of Scandinavian Salmon Club Sandwiches is complemented with crisp dill pickles and mugs of hot potato soup.

Hot or cold, dainty or hero-sized, there is no end to the variety of sandwiches which can be made with versatile and convenient canned salmon. Besides being an excellent sandwich filling, nutritious canned salmon is delicious served alone or combined with other foods in appealing casseroles, salads and soups.

Scandinavian Salmon Club Sandwiches

- | | |
|---|--|
| 9 slices pumpernickel rye bread, buttered | 1 can (8 oz.) sliced beets, well-drained |
| 3 lettuce leaves | Mayonnaise |
| Salmon Filling | 2 hard-cooked eggs, sliced |
| 3 thin onion slices | Salt and pepper |
| | Dill pickles |

To assemble sandwich, layer ingredients as follows: Top each of 3 slices of bread with 1 lettuce leaf, 1/3 of Salmon Filling, 1 slice onion, another slice of bread, 1/3 of beets, mayonnaise to taste, 1/3 of egg slices, salt and pepper to taste and remaining slice of bread. Cut each sandwich diagonally into 4 triangles; spear each section with toothpick to hold sandwich together. Serve with dill pickles. Makes 3 sandwiches.

Salmon Filling: Drain and flake 1 can (7-3/4 oz.) salmon; combine with 2 to 3 tablespoons mayonnaise, 1 finely chopped dill pickle and 1/4 cup chopped celery.



Florida avocados with their creamy texture and mellow flavor compliment curried chicken in this economical main dish salad.

New Crop Florida Avocados

Curried Chicken Avocado Salad

Florida avocados are back in season and becoming more plentiful in our markets. According to Florida growers, this season's crop is expected to be an excellent one. Unless the unexpected happens, consumers can look forward to high quality fruit at very attractive prices through January.

If you have never tried Florida avocados, now is the time to add them to your shopping list. It's easy to find the ones from Florida. They're the biggest — more than twice the size of other commercially grown fruit. Generally, avocados in the supermarket are not quite ripe so allow a few days ripening time at home for them. Ripen at room temperature or if you're in a hurry you can speed ripening by placing them in paper bag or fruit ripening bowl. An avocado is ripe when it yields to a very gentle squeeze. Be sure to store ripe avocados in the refrigerator where they will keep for several days.

Because of their larger size Florida avocados make attractive and delicious serving containers for hot or cold main dish meals. Their pretty green color adds an

petite appeal and their creamy, nut-like flavor complements and enhances a wide variety of foods. Try serving seafood entrees, hot chili, or chicken a la king in an avocado half for a flavorful change of pace.

Whether you serve avocados halved, sliced or diced, they are always the perfect salad partner. Florida avocados team with the economical chicken in this main-dish luncheon or supper salad. A hint of curry and a big squeeze of lime in the dressing make this salad a particularly good combination of flavors. Serve peanuts as a condiment for adding a tasty crunch to the meal.

Keep Florida avocados on hand and ready-to-eat and you'll find they're an easy way to add extra variety, important nutrition and great flavor to meals.

- 1/2 cup mayonnaise
- 1 tablespoon lime juice
- 1 to 2 teaspoons curry powder
- 1/2 teaspoon salt
- 2 cups diced cooked chicken
- 3/4 cup cherry tomatoes, halved
- 2 tablespoons sliced green onions
- 2 tablespoons chopped green pepper

- Lettuce leaves
- 2 Florida avocados, peeled and sliced
- 1/4 cup peanuts

Combine mayonnaise, lime juice, curry powder and salt in large bowl. Add chicken, tomatoes, onions and green pepper; toss.

Cover and chill 1 to 2 hours. Line individual serving plates with lettuce leaves. Arrange avocado slices, equally divided, on lettuce. Top with chicken mixture, equally divided. Sprinkle each serving with peanuts. Makes 4 main dish servings.

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Vegetable-Cheese Casserole

Monterey Jack is the perfect complement to the medley of fresh tastes and textures. The cheese was first made by 19th-century monks in Monterey, California, and is a distant cousin of English cheddar.

Creamy Bean And Tomato Casserole

- 4 bacon slices
- 1/4 cup chopped onion
- 2 tablespoons Parkay margarine
- 3 tablespoons flour
- 1/2 teaspoon salt
- Dash of pepper
- 1 cup milk
- 1-1/2 cups (6 oz.) Casino brand natural Monterey Jack cheese
- 1 lb. fresh, cut green beans, cooked, drained
- 1 cup chopped tomato

Fry bacon until crisp; remove from skillet. Drain fat, reserving 1 tablespoon. Sauté onion in reserved fat. Add margarine and melt in skillet over low heat. Blend in flour and seasonings. Gradually add milk; cook, stirring constantly, until thickened. Add cheese; stir until melted. Crumble bacon slices. Add beans, tomato and bacon to cheese sauce. Pour into 1-1/2-quart casserole. Top with tomato slices, if desired, and bake at 350°, 25 to 30 minutes or until hot.

6 to 8 servings



Fresh tomatoes and beans are married with delicate Monterey Jack cheese sauce.

Fresh beans and tomatoes can easily stand alone at mealtime — but why not combine them in a zesty casserole? This recipe from The Kraft Kitchens adds sautéed onions and crunchy bits of bacon for

a flavor accent. And to blend everything together, there's a rich sauce made from creamy Casino natural Monterey Jack cheese.

With its mild flavor and soft, smooth consistency,



MRS. HARDY at Hardy's Arts and Crafts and Linda Ullian are choosing a door prize and discussing plans to set up a crafts booth at the cooking school.

Recipe for the Energy Food ...Sugar!

How Sweet It Is . . .

Sugar from the Glades!

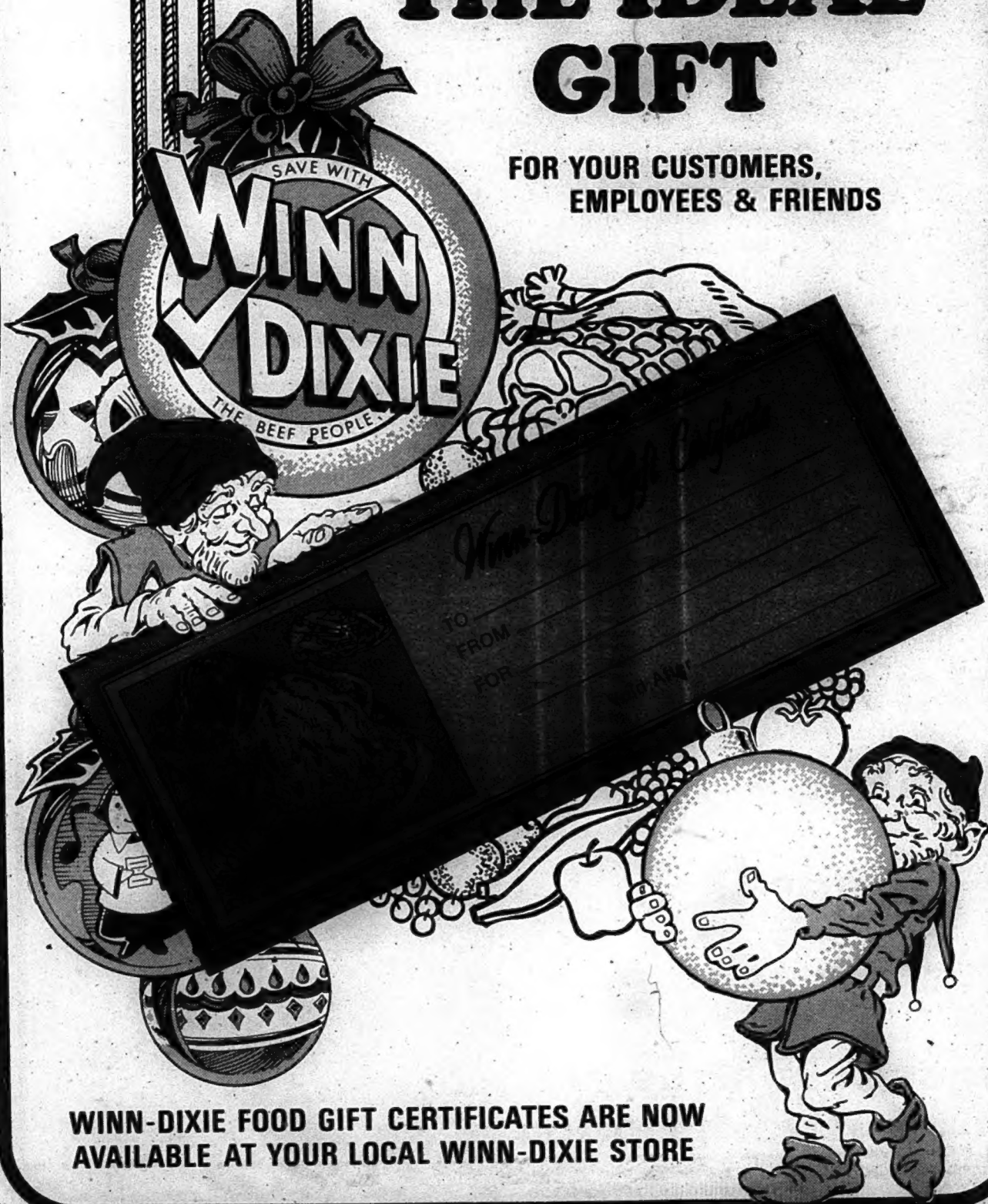
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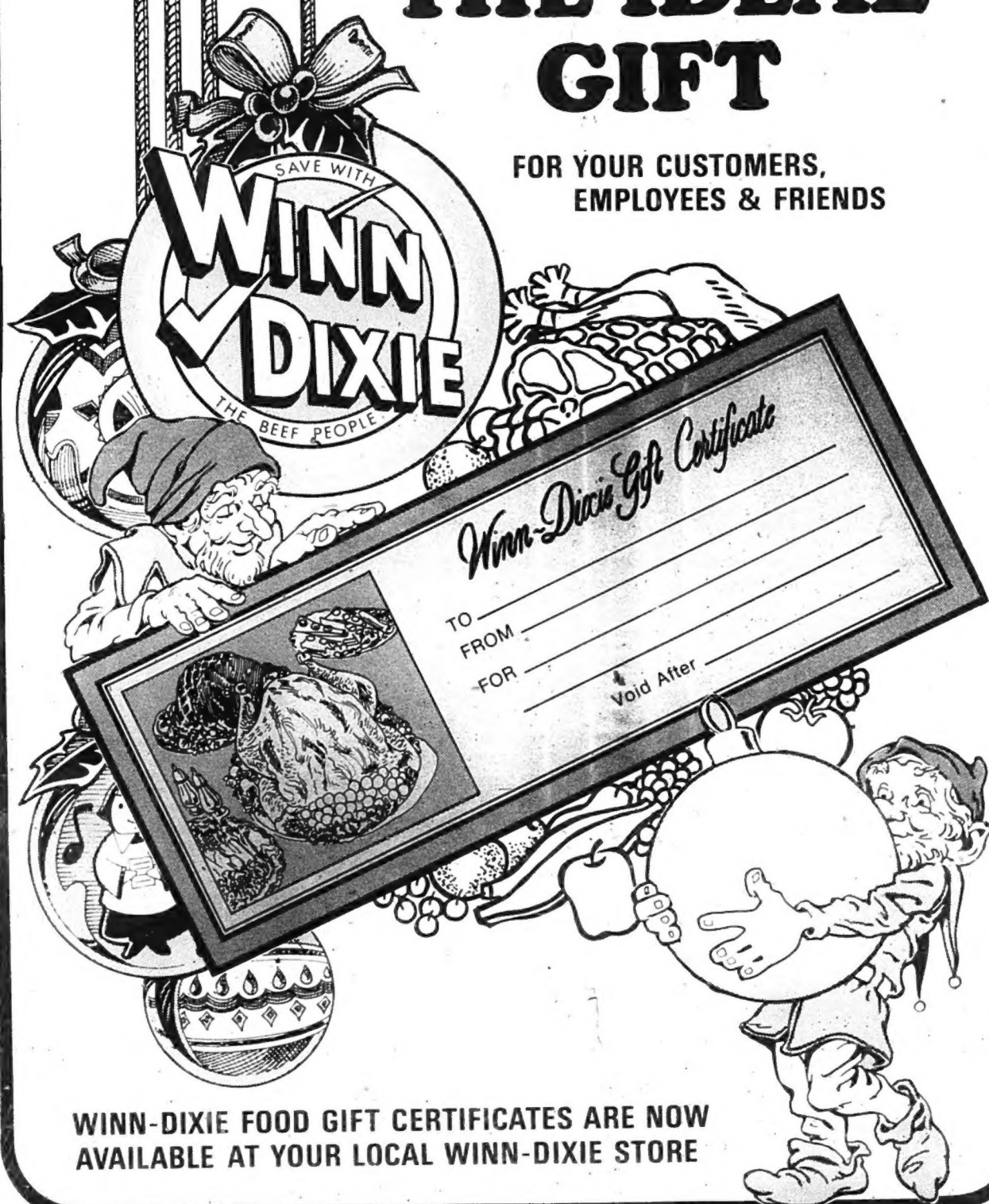
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